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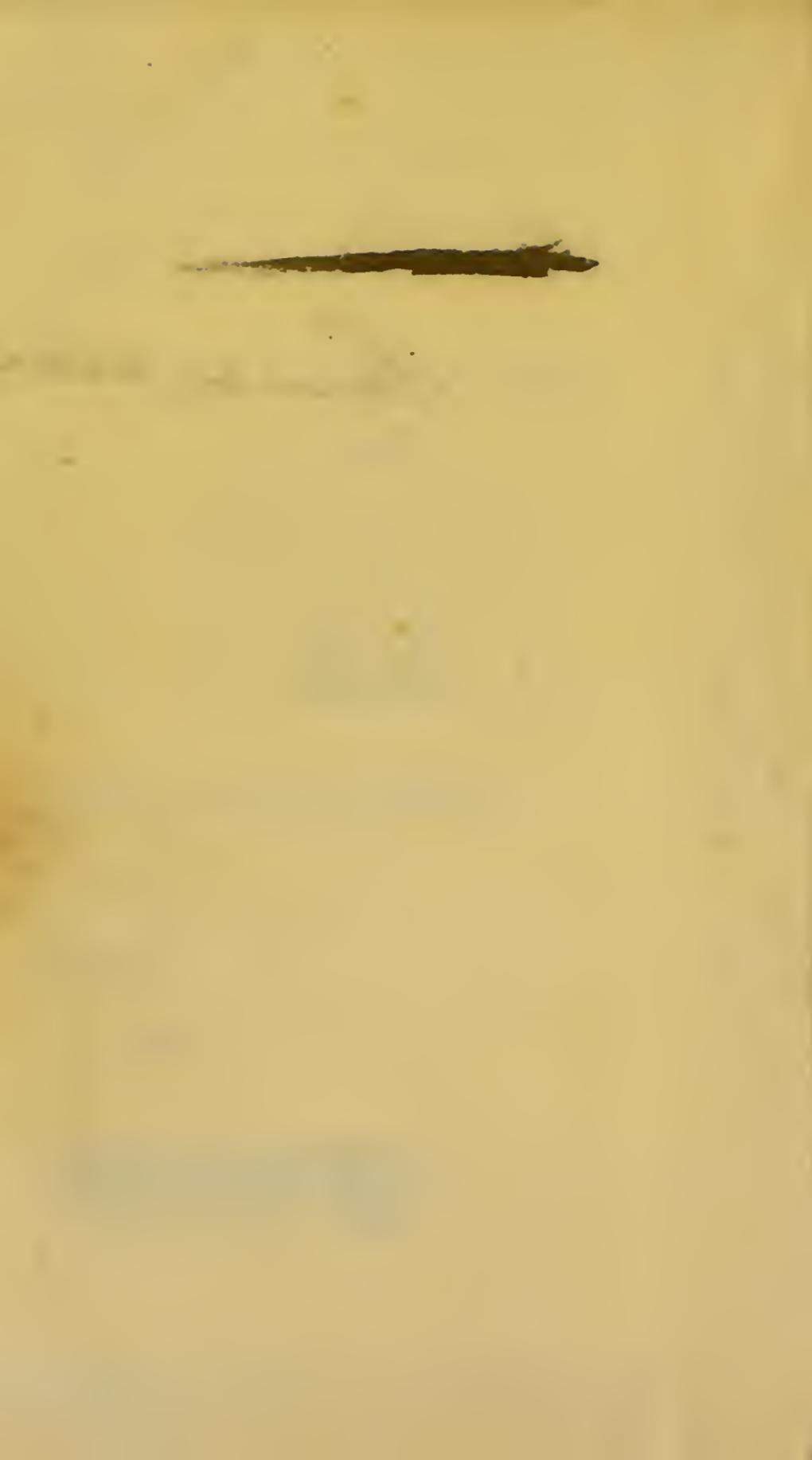
~~Book 7~~

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David

low

Frances May Satolla





THE
COMPLETE
CONFECTIONER.

Price 6s. 6d. boards.



(POMONA.)

THE
COMPLETE
CONFECTIONER,
OR
THE WHOLE ART OF
CONFECTIONARY, MADE EASY;
WITH
Receipts
FOR
LIQUEURES, HOME-MADE WINES, &c.

THE RESULT OF MANY YEARS EXPERIENCE WITH
THE CELEBRATED NEGRI AND WITTEN.

BY FREDERIC NUTT, ESQ.

SIXTH EDITION.

LONDON:
PRINTED BY J. SMEETON,
FOR MATHEWS AND LEIGH, 18, STRAND.

1809.

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ADVERTISEMENT.

THE flattering reception which this work has experienced from a discerning Public, calls forth a tribute of gratitude from the Author, and merits his warmest thanks. With the assistance of several intelligent friends, this edition is considerably enlarged.

It is very extraordinary, that no work of any consequence except the present, was ever present-

ed to the Public, on the Art of Confectionary.

As the Author had the honor to occupy a distinguished situation in this particular department, he has availed himself of many years' experience and application in composing this performance, which he again submits to the indulgence and candour of his readers.

The Author is particularly indebted to several gentlemen in the profession, and others for the valuable communications which he has received for the present edition.

In answer to the enquiries of his friends, the Author takes this opportunity to mention, that he is proceeding with all prudent dispatch in composing a System of Cookery, including the latest improvements of the Art in fashionable Life.

C O N T E N T S.

BISCUITS, &c.

- Nº. 1. FINE Savoy Biscuits.
- 2. Fine Spunge Biscuits.
- 3. Orange Heart Biscuits.
- 4. Naples Biscuits.
- 5. Syringe Biscuits.
- 6. Robe de Chambre Biscuits.
- 7. Common Savoy Biscuits.
- 8. Sweetmeat Biscuits.
- 9. Monkey Biscuits.
- 10. Spice Biscuits.

Nº. 11. Toad in a Hole Biscuits.
12. Millefruit Biscuits.
13. Masapan Biscuits.
14. Judges Biscuits.
15. Queen's Cakes.
16. Yarmouth Biscuits.
17. King's Biscuits.
18. Chocolate Biscuits.
19. Italian Water Biscuits.
20. Water Cakes and Carraway Seeds.
21. French Rusks.
22. Fine Sweetmeat Gingerbread Nuts.
23. Turtulongs, fine, for Breakfast.
24. Fine Shrewsbury Cakes.
25. Lemon Biscuits.
26. To Blanch Almonds.
27. French Maccaroons.
28. English Maccaroons, generally
 called Common.
29. Ratafia Biscuits.
30. Orange Biscuits.
31. Filbert Biscuits.

Nº. 32. Pistachio Nut Biscuits.
33. Orange Flower Biscuits.
34. Fine Almond Fagots
35. Fine Ginger Cakes.
36. Fresh Apricot Biscuits.
37. Fresh Barberry Biscuits.
38. Fresh Damson Biscuits, or Refined
 Cheese.
39. A Small Fine Almond Cake.
40. A Large Rich Two-Guinea Cake.
41. A Small Rich Seed Cake.
42. A Small Rich Plumb Cake.
43. Citron Pudding.
44. Rice Cake.

WAFERS.

45. LEMON Wafers.
46. Barberry Wafers.
47. Orange Wafers.
48. Bergamot Wafers.

Nº. 49. Violet Wafers.
50. Peppermint Wafers.

DROPS.

51. BERGAMOT Drops.
52. Black Currant Drops.
53. Chocolate Drops.
54. Damson Drops.
55. Seville Orange Drops.
56. Lemon Drops.
57. Orange Drops.
58. Peppermint Drops.
59. Violet Drops.
60. Barley Sugar Drops

PRAWLONGS, &c.

61. LEMON Prawlongs.
62. Orange Prawlongs.
63. Pistachio Prawlongs, Red.

Nº. 64. Burnt Filbert Prawlongs, Red.
65. Orange Flower Prawlongs.
66. Seville Orange Jumbles.
67. Burnt Almonds, Red.
68. Burnt Almonds, White.
69. Pistachio Prawlongs, White.
70. Burnt Filberts, White.
71. Meringues in the Form of Eggs.
72. Almond Paste.
73. Orgeat Paste.
74. Orgeat Syrup.
75. Lemon Syrup.
76. Orange Syrup.
77. Seville Orange Syrup.
78. Pine Apple Syrup.
79. Capillaire Syrup.

JELLIES, &c.

80. Currant Jelly, Red and White.
81. Raspberry Jelly, for Ices.
82. Apple Jelly, to put over Fruit, &c.

- Nº. 83. Hartshorn Jelly.
- 84. Calvesfoot Jelly.
- 85. Black Currant Jelly.
- 86. To make Blomonge.
- 87. Gooseberry Jelly.

JAMS, &c.

- 88. RASPBERRY Jam.
- 89. Apricot Jam.
- 90. Strawberry Jam.
- 91. Barberry Jam.
- 92. Peach Jam.
- 93. Black Plumb Jam.
- 94. Raspberry Cakes.
- 95. Seville Orange Paste Cakes.
- 96. Millefruit Rock Candy.
- 97. Rock Sugar of all Colours.
- 98. Barley Sugar.
- 99. All Sorts of Carraway Comfits.
- 100. Cardamom Comfits.

Nº. 101. Caramel Crocont.
102. Whip for a Trifle.
103. Everlasting Whipsyllabub to put
into Glasses.
104. Floating Island.
105. Icing for a Rich Cake.
106. To clarify Sugar for Sweetmeats.

ESSENCE FOR ICES.

107. CEDERATA Essence.
108. Lemon Essence.
109. Orange Essence.

WATERS, &c. FOR ROUTS.

110. LEMONADE.
111. Orangeade.
112. Currant Water made of Jelly.
113. Fresh Currant Water.
114. Cederata Water.
115. Raspberry Water of Raspberry Jam.

- N^o. 116. Fresh Raspberry Water.
- 117. Bergamot Water.
- 118. Apricot Water.
- 119. Strawberry Water, or Strawberry Jam.
- 120. Fresh Strawberry Water.
- 121. Barberry Water.
- 122. Peach Water.
- 123. Pear Water.
- 124. Cherry Water.
- 125. Orgeat.
- 126. Eau de Groseille.

ICE CREAMS.

- 127. BARBERRY Ice Cream.
- 128. Raspberry Ice Cream.
- 129. Strawberry Ice Cream.
- 130. Apricot Ice Cream.
- 131. Pine Apple Ice Cream.
- 132. Currant Ice Cream.
- 133. Pistachio Ice Cream.

- Nº. 134. Biscuit Ice Cream.
- 135. Plain Ice Cream.
- 136. Brown Bread Ice Cream.
- 137. Royal Ice Cream.
- 138. Ginger Ice Cream.
- 139. Fresh Strawberry Ice Cream.
- 140. Fresh Raspberry Ice Cream.
- 141. Fresh Apricot Ice Cream.
- 142. Coffee Ice Cream.
- 143. Chocolate Ice Cream.
- 144. Seville Orange Ice Cream.
- 145. Lemon Ice Cream.
- 146. China Orange Ice Cream.
- 147. Burnt Filbert Ice Cream.
- 148. Burnt Ice Cream.
- 149. Millefruit Ice Cream.
- 150. Fresh Currant Ice Cream.
- 151. Cederata Ice Cream.
- 152. Burnt Almond Ice Cream.
- 153. Parmasan Cheese Ice Cream.
- 154. Damson Ice Cream.
- 155. Prunello Ice Crcam.

Nº. 156. Peach Ice Cream.
157. Black Currant Ice Cream.
158. Cherry Ice Cream.

W A T E R I C E S,

OF ALL SORTS.

159. BARBERRY Water Ice.
160. Raspberry Water Ice.
161. Strawberry Water Ice.
162. Apricot Water Ice.
163. Pine Apple Water Ice.
164. Chocolate Water Ice.
165. Seville Orange Water Ice.
166. China Orange Water Ice.
167. Lemon Water Ice.
168. Punch Water Ice.
169. Peach Water Ice.
170. Currant Water Ice.
171. Fresh Currant Water Ice.
172. Fresh Raspberry Water Ice.
173. Damson Water Ice.
174. Prunello Water Ice.

- N^o. 175. Black Currant Water Ice.
- 176. Grape Water Ice.
- 177. Cherry Water Ice.
- 178. Pear Water Ice.
- 179. Millefruit Water Ice.
- 180. Bergamot Water Ice.
- 181. Cederata Water Ice.
- 182. Fresh Strawberry Water Ice.

F R U I T S P R E S E R V E D

IN BRANDY.

- 183. APRICOTS, in Brandy.
- 184. Peaches in Brandy.
- 185. Morella Cherries, in Brandy.
- 186. Mogul Plumbs, in Brandy.
- 187. Green Gages in Brandy.
- 188. Green Orange Plumbs, in Brandy
- 189. Grapes in Brandy.
- 190. Cherries, the German Way, as if
in Brandy.

PRESERVED SWEETMEATS,

WET.

- Nº. 191. GREEN Apricots, Wet.
192. Apricots Ripe, Wct.
193. Preserved Pine Apple Chips, Wet.
194. Angelica, Wet.
195. Barberries in Sprigs, Wet.
196. Raspberries Whole, Wet.
197. Currants in Bunches, Whole, Wet.
198. Cederaties Whole, Wet.
199. Cherries Sweet, in Syrup.
200. Cherries (not Sweet,) Wet or Dry.
201. Cucumbers or Girkins, Wet.
202. Compote Golden Pippins, Wet.
203. Compote French Pears, White,
 Wet.
204. Compote French Pears, Red, Wet.
205. Damsons Whole, Wct.
206. Grapes in Bunches, Wet.
207. Gooseberries in the Form of Hops,
 Wet.

N^o. 208. Green Gooseberries, Wet.
209. Lemons Whole, Wet.
210. Seville Oranges Whole, Wet.
211. Orange Peels, Wet.
212. Orange Chips, Wet.
213. Lemon Chips, Wet.
214. Lemon Peels, Wet.
215. Pears, Wet.
216. Green Orange Plumbs, Wet.
217. Mogul Plumbs, Wet.
218. Pine Apple, Whole, Wet.
219. A small Yellow Plumb, Wet.
220. Strawberries Whole, Wet.
221. Apricot Chips, Wet.
222. Green Gages, Wet.

FRUITS DRIED.

223. DAMSONS, Dried.
224. Mogul Plumbs, Dried.
225. Green Orange Plumbs, Dried.
226. Green Gages, Dried.
227. Pears, Candied or Dried.

Nº. 228. Cherries, Sweet, Dried.
229. Cherries, not Sweet, Dried.
230. Apricot Chips, Dried.
231. Orange or Lemon Chips, Candied,
 or Dried.
232. Angelica Knots, Dried.
233. Barberries in Bunches, Dried.
234. Lemon Peels, Candied or Dried.
235. Cucumbers, Dried.
236. Green Apricots, Dried.
237. Apricots full Grown, Dried.
238. Grapes in Bunches, Dried.
239. Pine Apple Chips, Dried.
240. Cederatics Whole or in Quarters,
 Dried.
241. Paste Knots, Red or White.

LIQUEURES.

242. PERFETTO Amore.
243. Persico.
224. Anniseed.

Nº. 245. Cornella or Cinnamon.
246. Coflee.
247. Chocolate.
248. Usquebaugh.
249. Raspberry Vinegar.

CHEESE.

250. DAMSON Cheese.
251. Apple Cheese.
252. Cherry Cheese.

PUDDINGS.

253. LEMON Pudding.
254. Carrot Pudding.
255. Rice Cheese Cake.

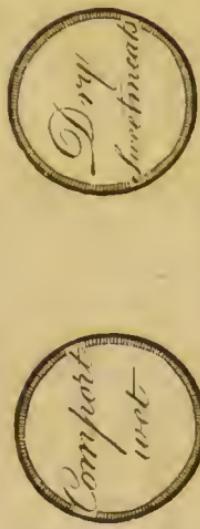
HOME-MADE WINES.

256. Elder Wine.
257. Cowslip Wine.

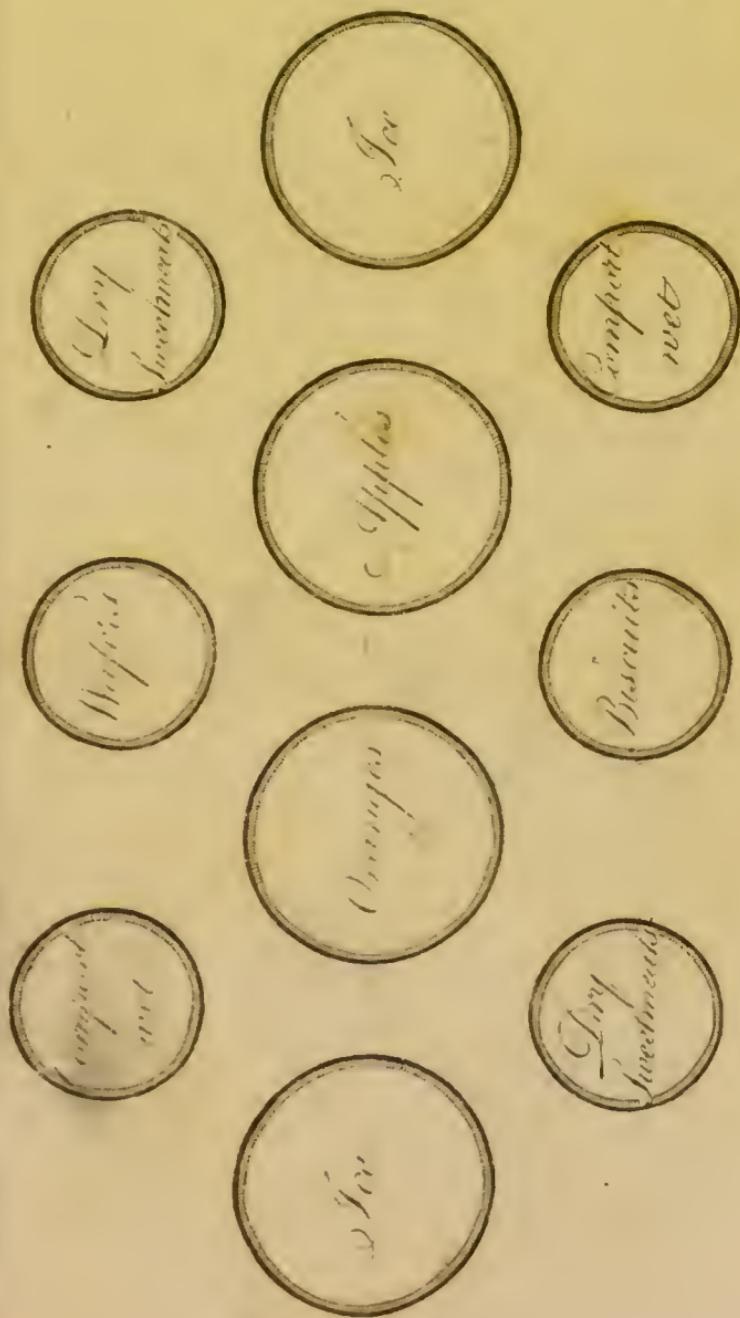
- Nº. 258. Orange Wine.
- 259. Raisin Wine.
- 260. Ginger Wine.
- 261. Lemon Wine
- 262. Currant Wine.

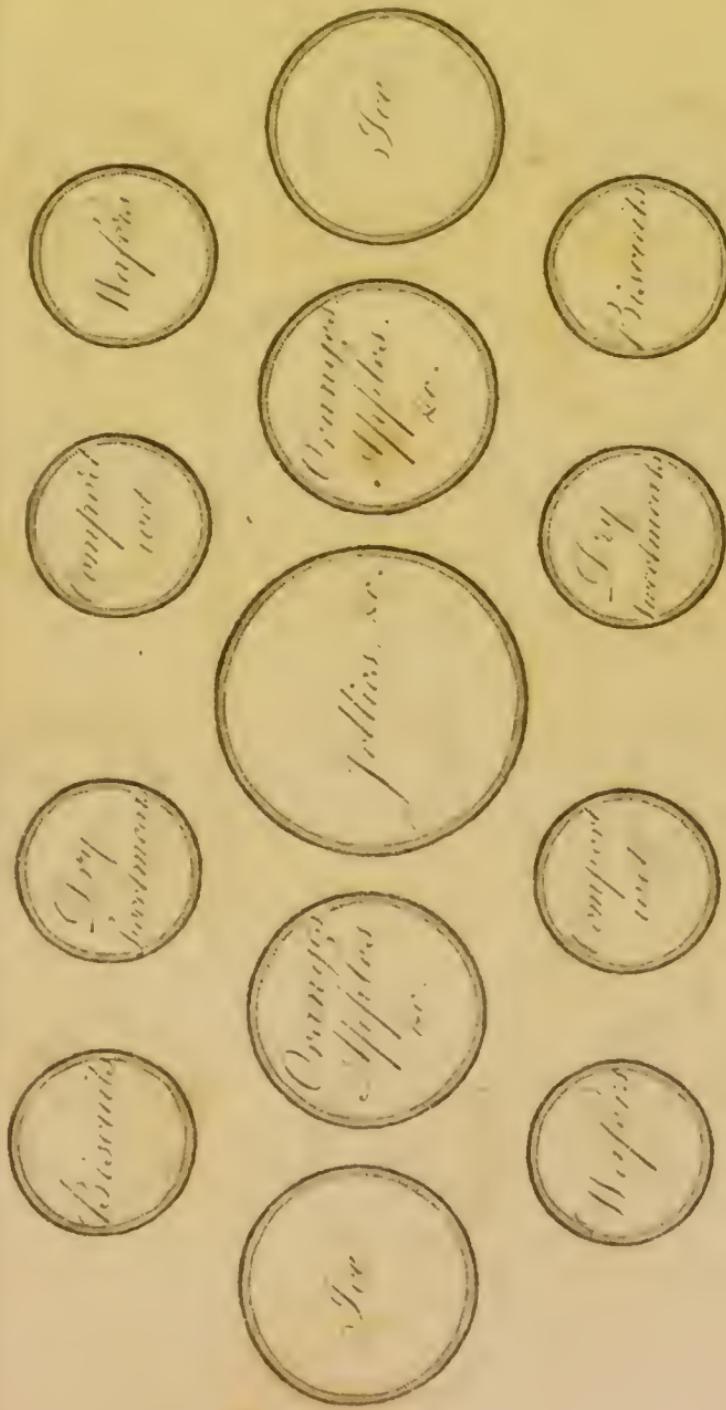
- 263. Mead.
- 264. Milk Punch.

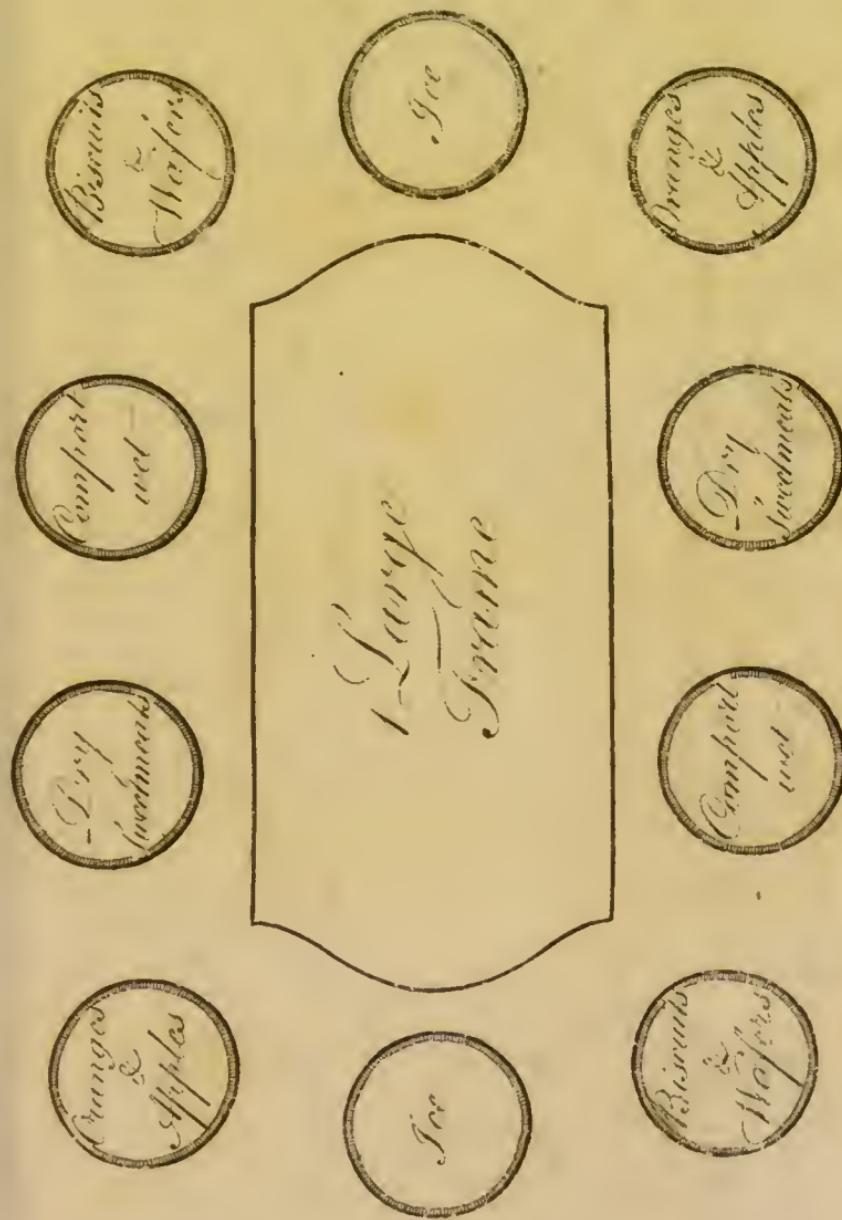
Plate 1

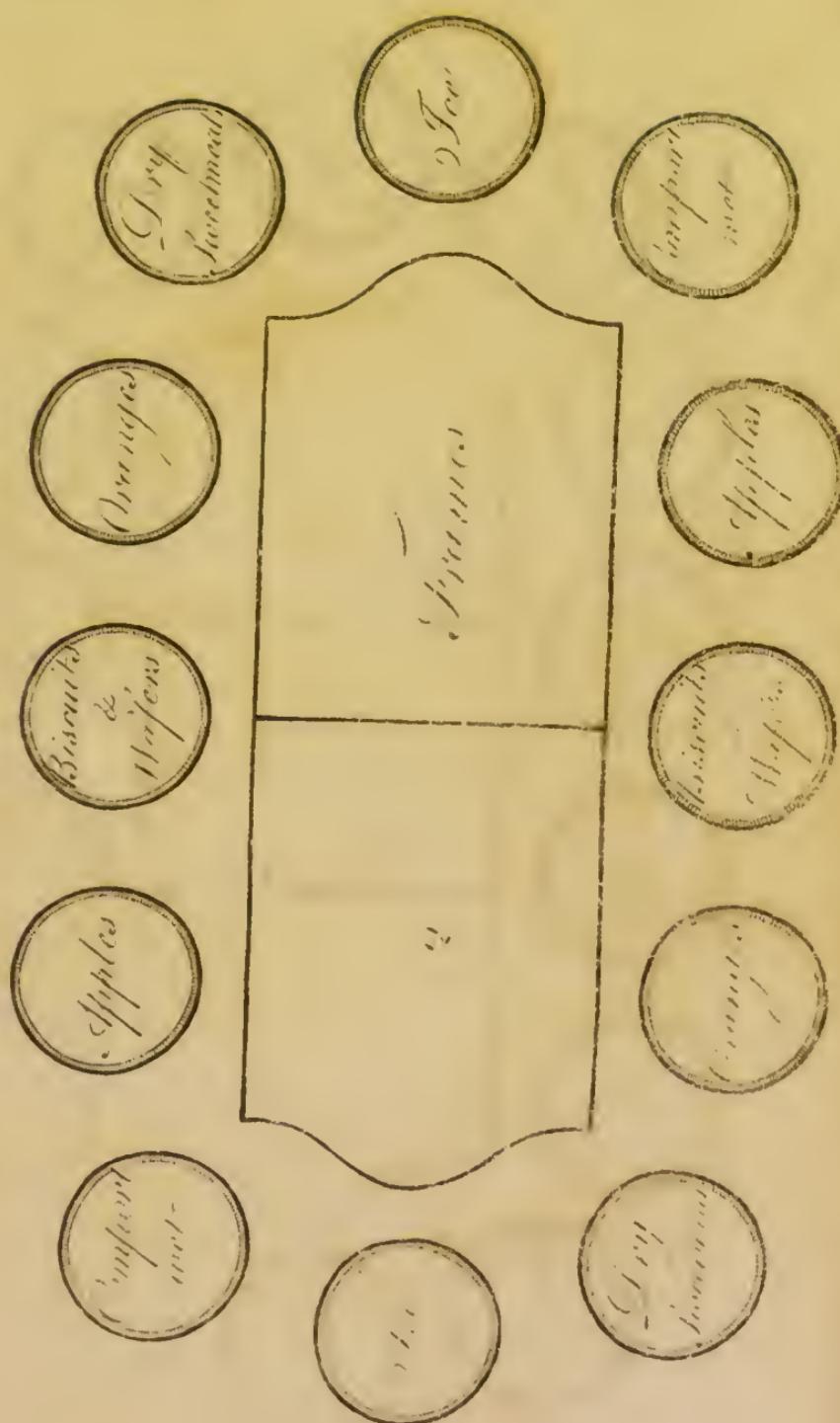


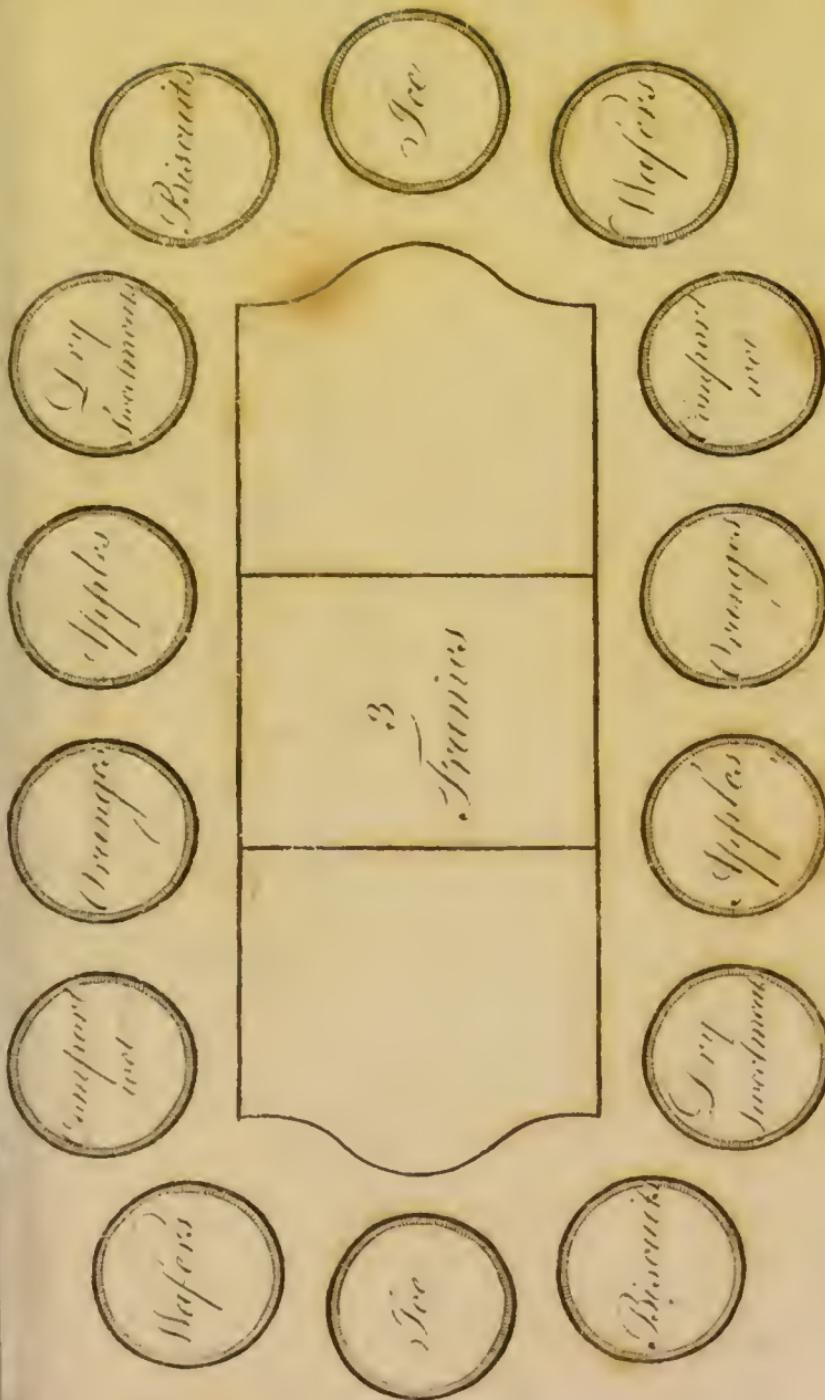




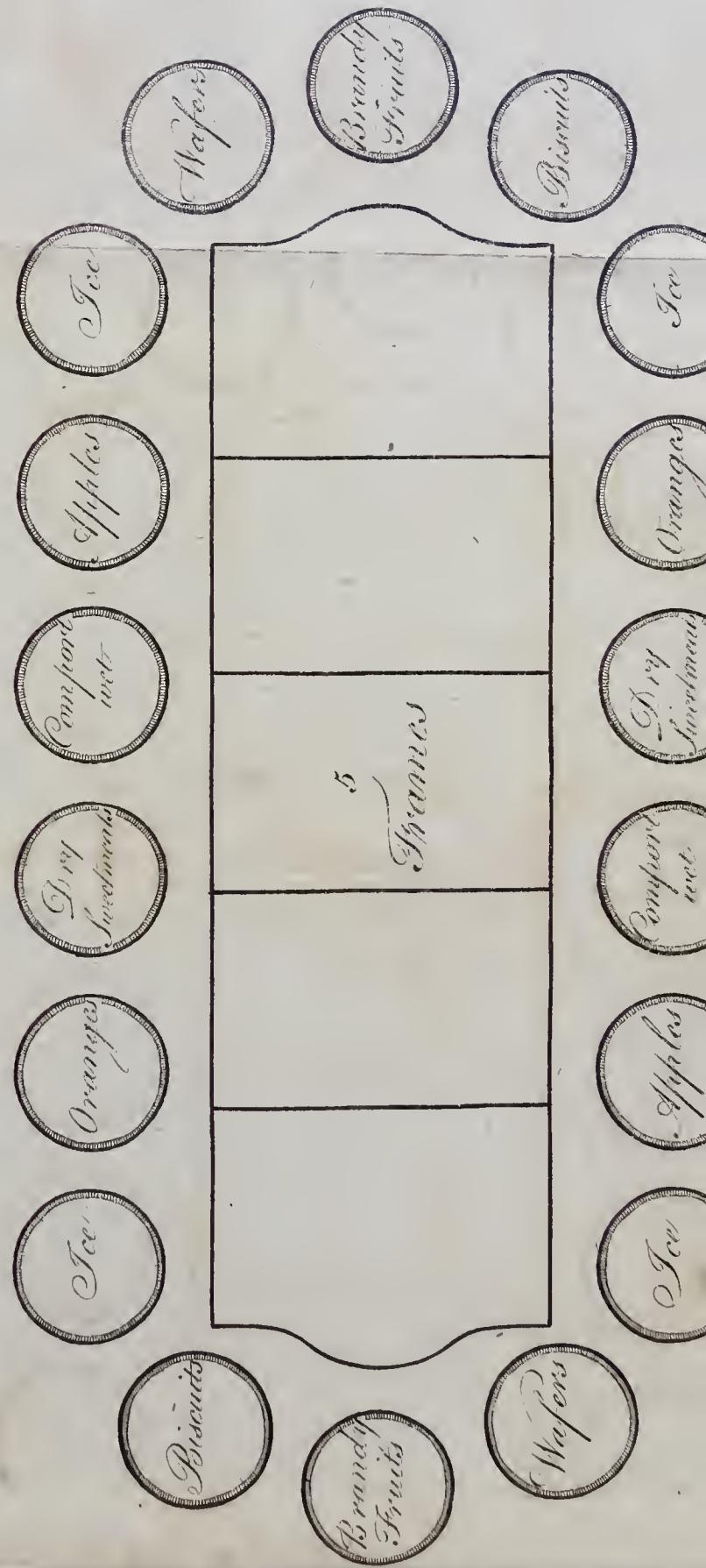












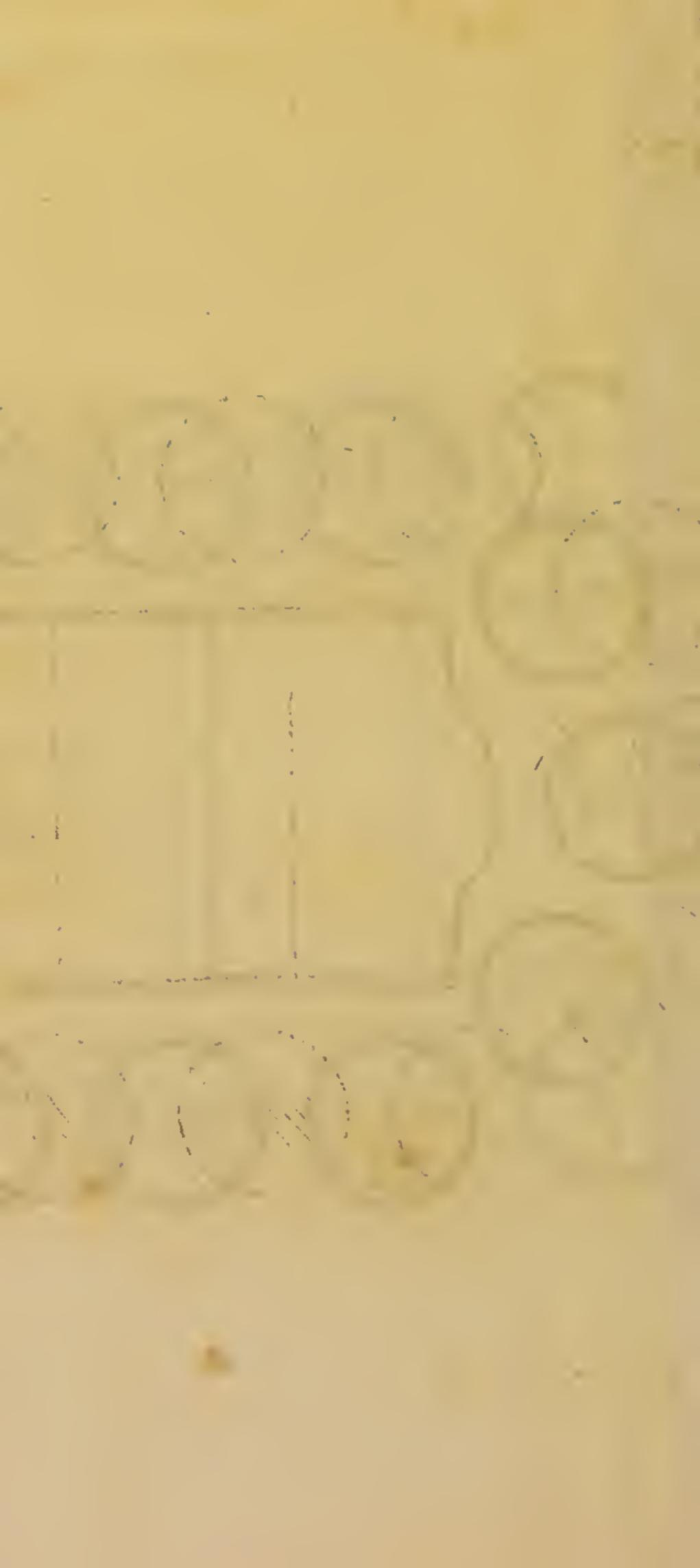
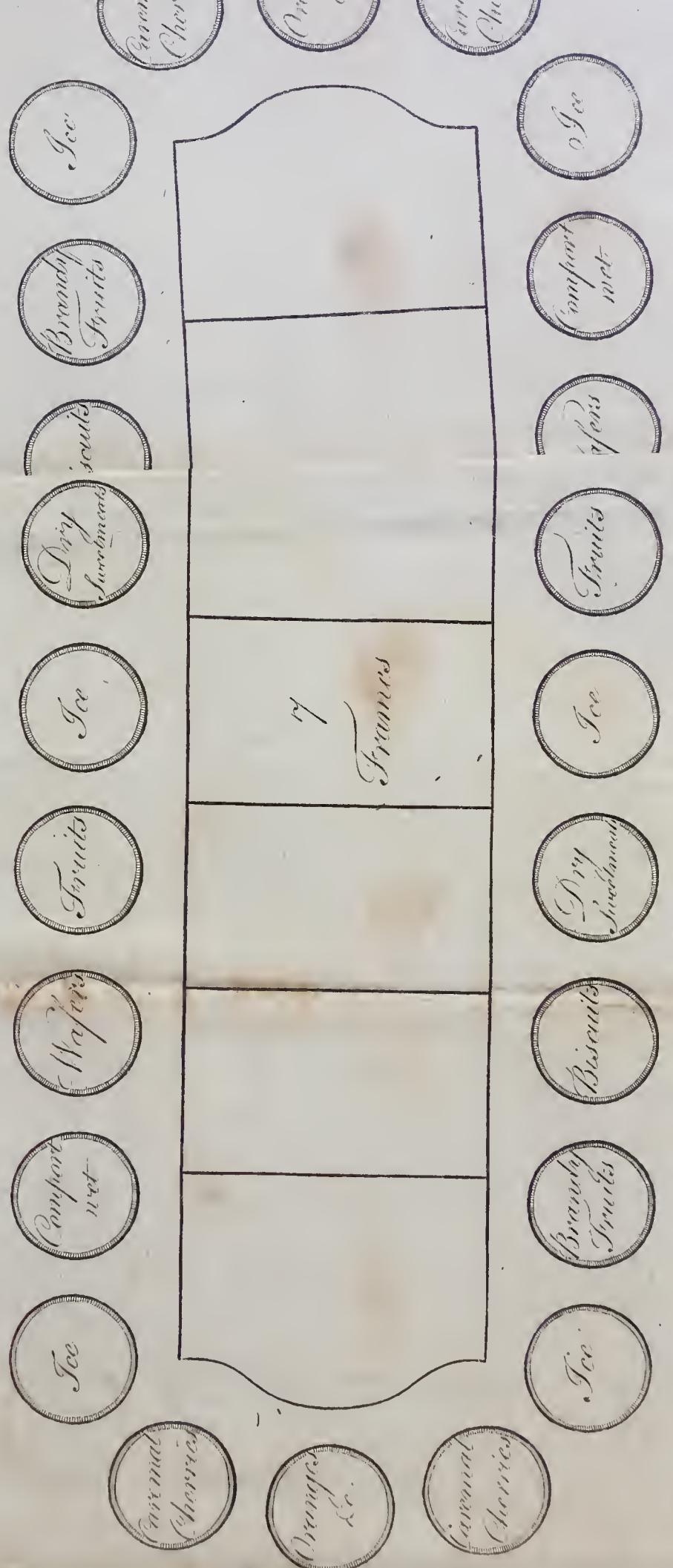


Plate 8



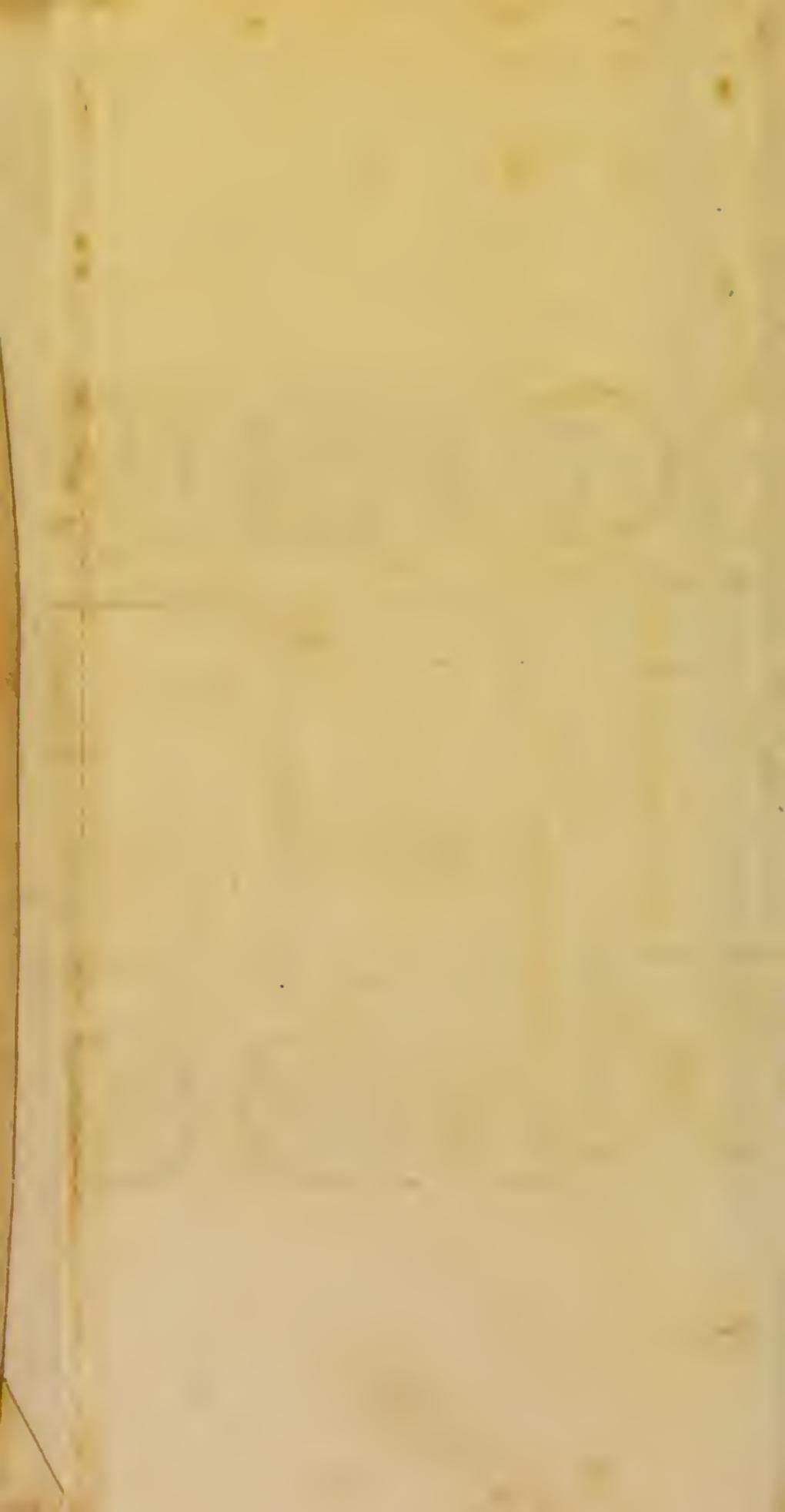


Plate 9

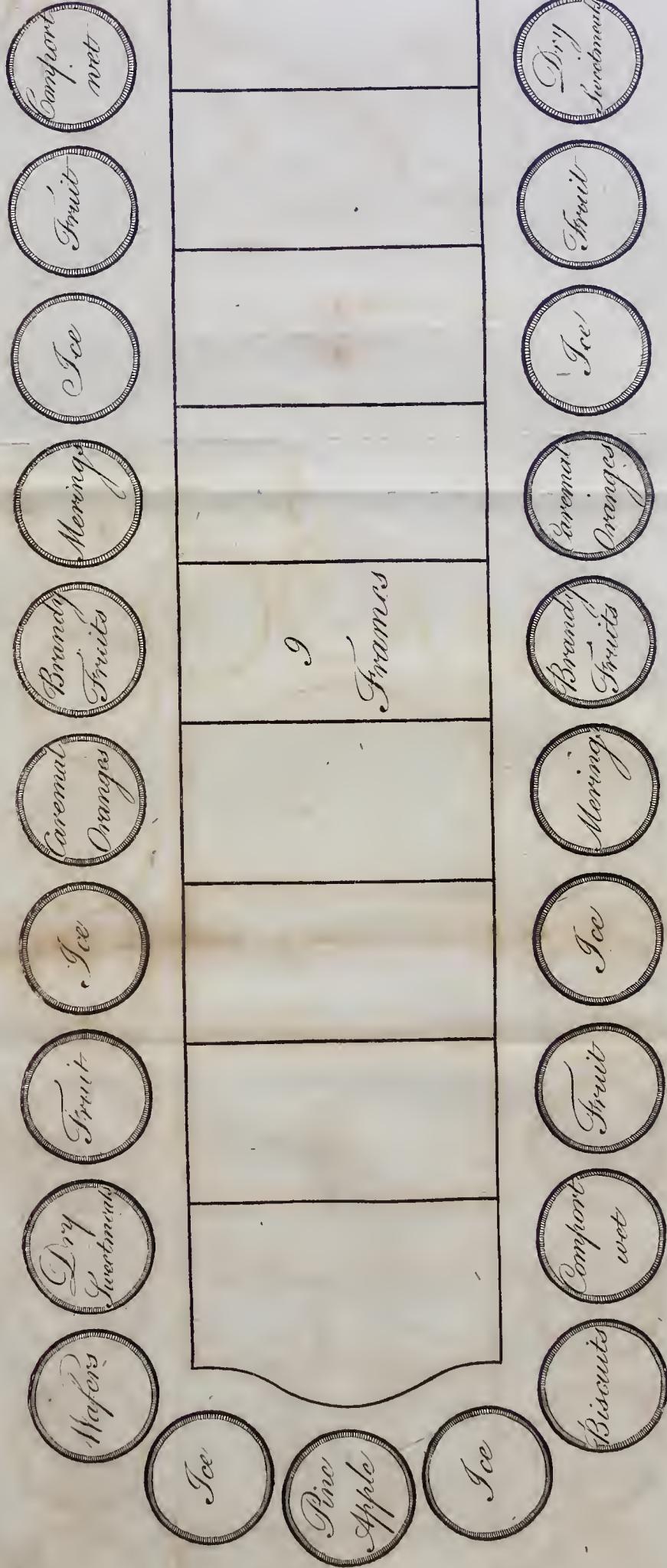
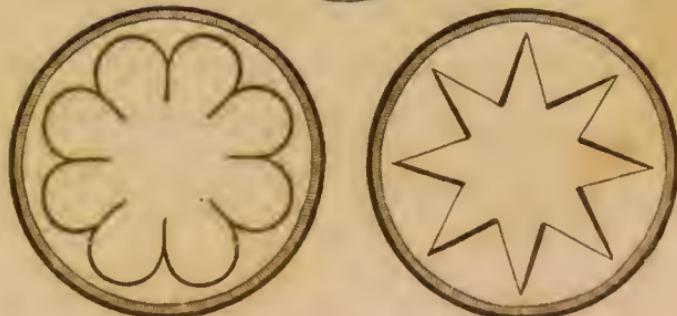
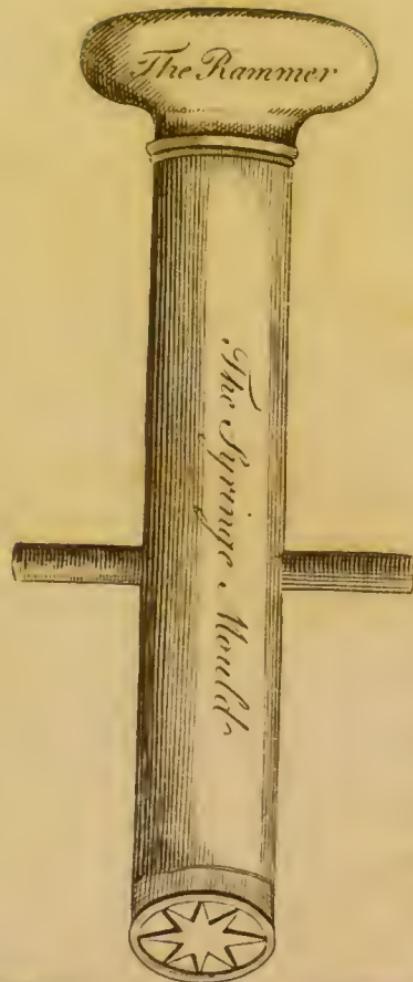


Plate 10





THE
COMPLETE
CONFECTIONER.

N^o. 1.

FINE SAVOY BISCUITS.

BREAK twelve eggs and put the yolks in a bason, then put in twelve ounces of powdered sugar with the yolks, rasp the rind of four lemons, and mix and stir the rind up with the yolks and sugar, and beat them with a wooden spoon ten minutes, then whisk the whites in a copper pan, but do not leave whisking them till they are almost strong enough to bear an egg, or

B

they will go to water and be spoiled ; and when you think you have whisked them enough, then mix the yolks with them with a wooden spoon as light as possible, when it is mixed well, take ten ounces of fine flour as dry as possible, and stir up with the eggs and sugar, but not too much, only till it mixes with the eggs ; then take a small tea-spoon and take out a spoonful of the batter and pull it along the paper, and as you pull the spoon along the paper push the batter down with your finger, so as to make the biscuit three inches long, and about half an inch wide ; sift some sugar over them before you put them in the oven, which must be very hot, but be careful that they are not burnt, for they soon scorch if you do not watch them ; when they are done cut them off the paper while they are hot.

N^o. 2.

FINE SPUNGE BISCUITS.

TAKE three quarters of a pound of powdered sugar, and put it in a basin, take twelve eggs and break the whites in a copper pan, put the yolks in with sugar, beat the sugar and yolks together with a wooden spoon, till you see the sugar and yolks blow up in bladders of wind : then whisk the whites well till they are almost fit to bear an egg on them ; then mix the yolks and the sugar with the whites, with a large spoon very lightly, and stir them as little as possible, only till you see the whites and yolks are just mixed ; then take ten ounces of fine flour and mix well with the eggs ; butter the tin moulds well, before you put the bat-

ter in them, otherwise you will not get them out when they are baked, when you have filled the tins, sift a little powdered sugar on the top of them, before you put them in the oven ; it makes them a very fine ice : let your oven be moderate, and when baked, take them out of the tins while they are hot.

Nº. 3.

ORANGE HEART BISCUITS.

TAKE three quarters of a pound of powdered sugar, and put it in a pewter bason with thirty yolks of eggs, and take seven preserved orange peels, pound them in a mortar very fine, quite to a paste, then take a handful of sweet and half a handful of bitter almonds, pound them very fine and mix them with a little orange

flower water; then put four eggs, yolks and whites together, and put them in the basin with the sugar, eggs and peal, mix them all well together with a wooden spoon in each hand, and beat them till you see the batter rise very much, (though you can hardly beat them too light,) till it turns quite white, and puffs up in bladders; then put in half a pound of sifted flour, and mix it with the batter very lightly; then butter the hearts, fill them, and sift a little powdered sugar over the top of them, before you put them in the oven, which must be rather quick, but not too hot, otherwise they will not be light, and take them out of the tins while they are hot.

Nº. 4.

NAPLES BISCUITS.

Take one pound and a half of Lisbon sugar, put it into a little copper saucepan, and three quarters of a pint (wine measure) of water, in with the sugar, and one small cup full of orange flower water, and boil the sugar with the water till it is all melted; then break twelve eggs, whites and yolks together, whisk them well, then pour the Lisbon syrup boiling hot in with the eggs, and whisk them as fast as you can at the time of pouring in the syrup, or the eggs will spoil; when you have poured it all in, keep whisking it till it is quite cold and set; when it is cold, take one pound and an half of flour, and mix it as light as possible; then put two sheets of paper on

the copper plate you bake on, and take one sheet of paper, and make the edges of it stand up about an inch and a half high, and pour your batter in it, sift some powdered sugar over it, and put it in the oven; attend it carefully, to prevent its burning on the top; do not leave the oven one minute, when you think it is near baked enough; and when baked, take it out in the paper, and let it stand till cold, then turn it over, and wet the bottom of the paper till the paper comes off with ease, then cut it to what size you like: you may bake it in small tins if more convenient.

Nº. 5.

SYRINGE BISCUITS.

TAKE one pound of sweet almonds, and pound them in a marble

mortar very fine, with whites of eggs, but be careful not to make them too wet with the eggs, only just wet enough to prevent the almonds from getting oily, and when you find they get rather dry, then put another white of an egg in them, and pound them so fine, till you can scarce feel the least lump of an almond in it; then rasp the rind of six lemons very fine, and put in two pounds and a half of powdered sugar, and mix the sugar, almonds, and peel together as a paste; then take a syringe mould made of copper, about twelve inches long, and about two inches wide, made round, and to screw off at the bottom, with a little round copper plate, the size of the inside of the syringe with a little hole cut in the middle of it, in the shape of a star, and the mould must have

two handles about the middle of it;* then roll your paste to fill half your mould; take a rammer of wood the thickness of the mould, put it over the paste and squeeze it out against your breast upon the dresser, which must be floured a little, so as not to stick, and it will come out at the bottom of the mould, cut it in pieces about three inches long, and join them in rings, put three sheets of paper under them before you put them into the oven, otherwise they will burn, for your oven must be very brisk.

N°. 6.

ROBE DE CHAMBRE BISCUITS.

TAKE syrup of sugar, and boil it over a brisk charcoal fire, till it comes

* See Plate X.

to caramel, then have some Jordan almonds ready, and put them into the caramel sugar, stir them up with a large wooden spoon over and over, till you see they are covered with sugar and dry, then throw them into a wooden sieve, and pick those that stick together and break them off, then make some icing with whites of eggs and powdered sugar, and a little orange flower water, and put the almonds into the icing, and see them well covered with it, then put two sheets of paper on the plate, and put your biscuits at a convenient distance from each other, so as not to touch ; let the oven be moderate to colour finely the icing, and when they come out, let them stand till they are cold, before you take them off the papers.

N^o. 7.

COMMON SAVOY BISCUITS.

BREAK six eggs in a little copper saucepan, with half a pound of powdered sugar, whisk the eggs and sugar very light, keep whisking them half an hour, then mix half a pound of sifted flour with the eggs and sugar with a wooden spoon; then take a tea spoon, and one spoonful of batter, and pull it along the paper, push the batter down with your finger, so as to make the biscuit three inches long, and about half an inch wide; then sift some sugar over them, before you put them in the oven, which must be very hot, but be careful they are not burnt, for they soon scorch if you do not watch them; when they are done, cut them off the paper while they are hot, &c.

N^o. 8.

SWEETMEAT BISCUITS.

TAKE some Naples biscuits that have been baked, and cut them in small pieces, about an inch and a half square, and about one inch thick, and lay them on your wire, and put them in the oven just to crisp them, then make some icing with whites of eggs, and sugar, and orange flower water, and dip one side of the biscuit in it; then cut some sweetmeats in small pieces, such as lemon and orange peel, and angelico, and just throw over the top of them, put them on your wire: you need no paper under them, then put them in the oven to harden the icing, and they are done.

Nº. 9.

MONKEY BISCUITS.

TAKE six eggs and break the whites and yolks separate, and mix the weight of six eggs of powdered sugar with the yolks, and beat them well together, then put the whites in a copper pan, and whisk them well, and put a little cinnamon pounded in with the yolks and sugar, then mix the yolks and sugar with the whites; then take four eggs and the weight of them of sifted flour, then mix and stir them altogether; then lay three or four sheets of paper on the plate you bake on; and take a tea spoonful of batter, and put it on the upper sheet of paper, then make them round and about the size of half a crown piece, and join two of them together with the spoon; sift

a little powdered sugar over them, put them in the oven, watch them, for they are not long baking, and when they come out, cut them off the paper while they are hot, and put the two under sides of them together.

Nº. 10.

SPICE BISCUITS.

TAKE three pounds of flour, and three pounds of sweet almonds cut in half, and put them with the flour and three ounces of spice, such as cinnamon and mace pounded, and one pound of powdered sugar, and mix them altogether on your dresser, then take three pounds of Lisbon sugar, and put it in a saucepan with some water, and just boil it, then mix it with the rest of the ingredients on the dresser; when it is all mixed to a paste, heat your

oven very hot, and put three papers next your plate, then roll your paste to the size of a large rolling pin ; then put it on your paper and flat it down with your hand about three inches wide, but higher in the middle than at the ends, then put them in the oven ; when they are baked take them out while hot, cut them with a sharp knife, about the eighth part of an inch thick, in the form of a rusk, and you will see the almonds very well cut in them.

Nº. 11.

TOAD-IN-A-HOLE BISCUITS.

TAKE one pound of sweet, and one ounce and a half of bitter almonds, and pound them in a mortar very fine, with water, then take one pound and a quarter of Lisbon sugar,

and mix it very well with the almonds : do not make it too thin, [remember there are no eggs in this,] then put one sheet of paper on your wire, and some wafer paper on that, then take a spoon and make your biscuits round on the wafer paper, about the size of a half-crown piece ; then put one or two dried cherries in the middle of them ; and sift some powdered sugar over them, and put them in the oven, which must have a moderate heat, and when they come out, cut the wafer round them, but leave the paper at the bottom of them.

N°. 12.

MILLEFRUIT BISCUITS.

TAKE a quarter of a pound of preserved orange peel and cut it in pieces about half an inch long, and not quite

a quarter wide; then take six ounces of angelica, cut it the same way, and a quarter of a pound of preserved lemon peel, and six ounces of sweet and one ounce of bitter almonds, and let all these be cut the same way as the orange peel, put some whites of egg, sugar and orange flower water in a basin, and make an icing; then put all these into it, and paper your plate with three papers, make them what size you choose, then take a little brush and touch them here and there with a little cochineal colour, it will make them look well; let your oven be moderately hot, just to dry the icing, as it will stick together well, let them be cold before you take them off, and they will be like a picce of rock, &c.

N^o. 13.

MASAPAN BISCUITS.

TAKE one pound of sweet almonds and pound them very fine, so fine that you can scarce feel the least lump ; you may use water to them ; then take one pound of powdered sugar, and put the almonds and sugar in a clean saucepan, and have a clear charcoal fire, but not fierce ; stir them together over the fire with a wooden spoon, till the paste leaves the pan and keeps itself together, but keep stirring it all the time, and be careful that it does not burn to the pan ; put it on a dresser with a little flour under it, and work it up well with your hands till it hangs well together ; then roll small pieces of it about three inches long and about half the thickness of your

little finger, join the ends of them and make them in round rings; put them on the back of a wooden sieve, and put them in a stove or any dry place where warmth can come to them, let them stay two or three days till they are quite hard, and when you want to bake them, take about eight whites of eggs, and put in a basin, mix some powdered sugar with them, and with a wooden spoon in each hand beat it well; put a cup full of orange flower water in it, beat it well; add more powdered sugar to it if there is occasion, to make it a proper thickness, and beat it about a quarter of an hour till you see it puff up and rise; take a wire and put your biscuits in this icing in the basin, and take them out and turn them inside down with your finger on this wire; and let the icing run through this wire into another basin

until you see your rings quite through, then lay three sheets of paper on the plate, let the oven be very slow, and put them in, only until the icing is set and they begin to change colour, then take them out and let them stand till they are cold before you take them off.

Nº. 14.

JUDGES BISCUITS.

TAKE six eggs and break them into a copper pan, yolks and whites together, whisk them well for above five minutes, mix half a pound of powdered sugar with the eggs, and whisk them for ten minutes, put as many carraway seeds as you think proper, and half a pound of sifted flour, mix it well with a wooden spoon, and put three papers on your plates; then take

a spoon and drop them on papers about the size of a crown piece, sift some powdered sugar over them, let them be rather thick in the middle, and the oven rather sharp, and when they come out, cut them off the paper while hot.

N^o. 15.

QUEEN CAKES.

TAKE one pound of the best butter, and rub it well with your hand in the preserving pan till it is as fine as cream, then take twelve eggs, yolks and whites together, and whisk them well in another pan over a gentle fire; mind they do not burn, for they will without great care; take twelve ounces of powdered sugar, and put with the eggs; keep whisking them for three minutes, put the eggs and the sugar

over the fire again and whisk them, and be careful it does not burn at bottom; when it is pretty warm take it off and whisk it till it is cold, then mix it well with your hand; take one pound of sifted flour, and twelve ounces of currants well picked and washed, mix them well with the rest, butter your tin hearts, and put them on your plate, with three or four papers under them; your oven must be quick, but if you find it too hot for the top, put a sheet of paper over them to keep them from burning.

N^o. 16.

YARMOUTH BISCUITS.

TAKE six ounces of currants, wash and pick them very clean, dry them well, rub a little flour among them to make them white, and put half a

pound of powdered sugar with the currants upon a clean dresser; add twelve ounces of flour sifted, and half a pound of the best fresh butter you can get; break three eggs, and mix all the ingredients together to become a paste, that you can roll it on the dresser, the thickness of an eighth part of an inch, and then cut them out either round or what shape you chuse.

N. B. Your oven must be rather hot, and put two or three sheets of paper under them, do not bake them too much, only just make them brown.

N°. 17.

KING'S BISCUITS.

TAKE half a pound of butter and work it about in a bason with a wooden spoon, then take six eggs and whisk them well; put half a pound of pow-

dered sugar in them and whisk them about ten minutes; mix the eggs and sugar with the butter, then take six ounces of currants well washed, and put them with the eggs, and six ounces of flour and mix it altogether, put three sheets of paper on the plate, take a tea spoon and drop the paste on the paper about the size of a shilling, put them in a sharp oven, and cut them off while they are hot.

N^o. 18.

CHOCOLATE BISCUITS.

TAKE a quarter of a pound of chocolate, and put it on a tin, over a stove to make it warm, then put a pound of powdered sugar in a bason, and when the chocolate is quite warm and soft, put it in with the sugar, and mix it well with about eight whites of eggs,

if you find it too thin, mix more powdered sugar with it just to bring it to a paste, so that you can roll it in lumps as big as walnuts: let your oven be moderate, put three papers under them, let the oven just raise them and make them crisp and firm, let them be quite cold before you take them off the paper.

Nº. 19.

ITALIAN WATER BISCUITS.

TAKE six eggs and break them, put the yolks and whites in a copper pan with the weight of the six eggs of powdered sugar, whisk them well for half an hour: take six more eggs and the weight of them of sifted flour, mix it with them, cut a piece of wood about the size of the top of a large

breakfast cup, but not thicker than the eighth of an inch, in the form of a round ring, with a piece projecting from it to hold by as a handle; take a table spoonful of the batter, and with a large knife spread it to the thickness of the wood until the ring is filled up; lay your knife on the paper close to the wood, and lift the wood up, and you will see your cake on the paper; put as many of them on the paper as you can without touching each other; let your oven be very hot and they will be baked in five minutes, but take care they do not burn at bottom; when they are done let them stand until they are quite cold, then wet the other side of the paper and they will come off easily, put them into the oven afterwards to dry crisp.

N^o. 20.WATER CAKES WITH CARRAWAY
SEEDS.

TAKE three pounds of powdered sugar and four pounds of sifted flour, mix the flour and sugar together on a clean dresser with half water and half whites of eggs, and as many carraway seeds as you think proper, mix all together so as to make it a very fine paste, that you can roll it on the dresser, and the thinner the better, cut out the shape you like with a tin cutter ; round and scalloped is the general fashion ; roll them very thin and they will be crispier, for if they are not crisp they are not worth eating ; put them on a sheet of paper in a slow oven, and if you think it too hot, put as many sheets of

paper as you think fit to prevent them from being burnt, bake them very little so as just to change the colour of them, butter that sheet of paper you put them on that they may come off easily.

N^o. 21.

FRENCH RUSKS.

TAKE a clean copper pan and break into it as many eggs as the yolks will make the weight of a pound, use no white in this ingredient, take one pound and a half of powdered sugar and put in with the yolks of the eggs, with a large wooden spoon stir them up well together about ten minutes, put in three handfuls of carraway seeds, and two pounds of flour and mix all together, roll your paste on a clean dresser in a roll about fourteen inches long and

the thickness of a large rolling pin, paper your plate with three sheets of paper besides the sheets your paste is on, lay the paste in a long roll on the paper, and flat it down with your hand, let it be about one inch high in the middle of the paste, and flat it down towards the edges, rather to a point, and after they are baked, wet the paper that they may come off whilst they are warm, and be careful not to bake them too much, or they will not cut without breaking, then with a sharp knife, cut them about a quarter of an inch, in the form of a rusk, and lay them flat on the wire, and put them into the oven so as to make them crisp and dry, and they are done.

Nº. 22.

FINE SWEETMEAT GINGERBREAD
NUTS.

TAKE two pounds of the best treacle and put it in a large basin; then take half a pound of the best fresh butter, and carefully melt it, not to oil, pour the butter to the treacle, and stir it well as you pour it in; add three quarters of an ounce of the best pounded ginger, and put in with two ounces of preserved lemon and orange peel cut very small; and two ounces of preserved angelica, cut very small; and one ounce of coriander seed pounded, and one ounce and a half of caraway seeds whole, mix them well together; then break two eggs yolks and whites together, and mix as much flour as will bring it to a fine paste; make them the size you

choose, put them on the bare tin plate, and let your oven be rather brisk.

N^o. 23.

TURTULONGS, FINE, FOR BREAKFAST.

TAKE a quarter of a pound of butter, three ounces of powdered sugar, one pound and a half of flour, six eggs, yolks and whites together, and a very little salt, and mix them altogether on your dresser, and have a preserving pan on the fire, with clean boiling water in it, roll your batter out about four inches long, and almost as thick as your little finger, joint it in two round rings the two ends of them, and put them in this boiling water, not too many at a time; then on the other side, have a basin with cold water, and as the biscuits swim on the top of

the boiling water, take them out, put them in cold water, and let them lie all night; take them out the next morning and put them into a sieve, and drain all the water from them; put them on your plate, without any paper under them, let your oven be very hot, and watch them, and you will see them rise very much, the more they rise the better, see they are not burnt, but let them be of a fine brown, then take them out.

Nº. 24.

FINE SHREWSBURY CAKES.

TAKE a pound of butter, and put it in a little flat pan, rub it till it is as fine as cream; then take one pound of powdered sugar, a little cinnamon and mace pounded, and four eggs, yolks and whites together: beat them with

your hand till it is very light; then take one pound and a half of sifted flour, work it together, and roll it on your dresser, to what size you like, only very flat, let your oven be rather slow, and let them change their colour, then take them out.

Nº. 25.

LEMON BISCUITS.

TAKE one pound of sweet almonds, and pound them very fine in a mortar, and whites of eggs with them, be careful to temper them properly, to prevent the almonds from turning to oil, and pound them to a very fine paste; put in three pounds of powdered sugar, and mix it well; take ten lemons, rasp the rinds of them very fine, and mix it with the almonds and sugar; when

they are all well mixed, take a knife, and a small piece of board in your hand, and try to drop off the paste on a sheet of paper, about half the size of a nutmeg, and round, put them at a convenient distance from each other, and put them in the oven, which if you find too hot, put three or four sheets of paper, or more at bottom, under your biscuits, to prevent their scorching, when they come out of the oven, let them stand till they are quite cold, and they will easily come off the paper.

Nº. 26.

TO BLANCH ALMONDS.

FOR all biscuits that are made with almonds, the almonds must always be blanched, and for every thing else, except it is particularly mentioned to

the contrary, and the quickest way of blanching them is this; viz. put a pan of water on the fire and let it boil; then put the almonds in for about ten minutes, drain the water from them, put them on a dresser, and rub them as hard as you can with both your hands, and when you think they are almost blanched take a butcher's tray and put them in, and holding each end of the tray fan them up and down till you see almost all the skins are gone over, then lay them on the dresser again, and those that are not blanched do them with your fingers, and fan them again; when they are done keep them very dry or they will get sour.

Nº. 27.

FRENCH MACCAROONS.

TAKE one pound of sweet almonds and pound them very fine in a mortar, with whites of eggs, and be careful they do not oil; then take three pounds of powdered sugar and mix it with the almonds and whites of eggs to a fine thickness, so as to come off the spoon well; put three sheets of paper on your plate, and with a table spoon drop them off at a little distance from each other so as not to touch, put them in rather a brisk oven, but mind they do not burn, bake them of a very fine brown colour and crisp; then let them stand till they are cold before you take them off, but if they are burnt at bottom, they will not come off at all, so that you must be very careful of them.

N^o. 28.ENGLISH MACCAROONS,
GENERALLY CALLED COMMON.

TAKE one pound of sweet almonds, and pound them in a mortar with a gill of water, and the rest whites of eggs according to the pounding of them, not too wet nor too dry, but you need not pound these almonds quite so fine as for the French maccaroons; then add one pound of the best Lisbon sugar, and mix it well with your almonds; then take a wire, and lay one sheet of paper on the wire, take some sheets of wafer paper, join them, and lay them on the paper that is on the wire, put your paste in a basin, take a table spoonful of the paste, and drop it off the spoon; sift some powdered sugar, over them; let your oven be quick, but do not bake them much, only till

the tops are of a fine brown, for these biscuits must be rather moist when eaten; when they are done, take them out; and cut the wafer paper off round them, but leave the wafer paper at bottom, and round the sides of them.

Nº. 29.

RATAFIA BISCUITS.

TAKE half a pound of sweet almonds, and half a pound of bitter almonds, and pound them in a mortar very fine, with whites of eggs; put three pounds of powdered sugar, mix it well with the whites of eggs to the proper thickness, in a bason; put two or three sheets of paper, on the plate you bake on; take your knife, and the spaddle made of wood, and drop them on the paper, let them be round, and about the size of a large nutmeg;

put them in the oven, which must be quick, let them have a fine brown, and all alike, but be careful they are not burnt at bottom, or they will not come off the paper when baked; let them be cold before you take them off.

N^o. 30.

ORANGE BISCUITS.

TAKE one pound of sweet almonds, pound them in a mortar very fine with whites of eggs; take ten China oranges, rasp the rind off very fine, and put it with the almonds; add three pounds of powdered sugar, and mix it well, if you find it too thick, put more whites of eggs to it and mix it well; then put two or three sheets of paper under, beside that you have put them on: let your oven have a moderate heat; drop little round pieces of paste on your paper,

about half as big as a nutmeg, and put them in the oven: let them have a fine brown, and take them off when cold.

Nº. 31.

FILBERT BISCUITS.

TAKE some Barcelona filbert nuts, and put them in a mortar to break the shells, pick all the shells from them clean, pound them in a mortar very fine, and mix whites of eggs with them; take care they do not oil; mix three pounds of powdered sugar, with the nuts and white of eggs to a proper thickness, let your oven have a moderate heat, then with the spaddle and knife, drop small pieces, the same size as the orange and lemon biscuits; and put two or three sheets of paper under them, let them be a fine brown, and all alike, let them be cold before you take them off the paper.

Nº. 32.

PISTACHIO NUT BISCUITS

TAKE half a pound of pistachio nuts and blanch them, pound them in a mortar very fine ; mix whites of eggs, and one pound of powdered sugar in a bason, break sixteen eggs, and put the whites of them in a copper pan, whisk them very strong, fit to bear an egg on them, put the yolks with the sugar and pistachio nuts, beat them well with a spoon in each hand, mix the sugar, yolks and pistachio nuts with the whites very lightly, then put one pound and a quarter of flour, as lightly as possible; butter your sponge tins, and put the paste in : sift some powdered sugar over them, before you put them in the oven, let the heat be moderate, and put three papers under the tins: let your biscuits

be baked of a fine colour, and take them out of the tins while they are hot.

Nº. 33.

ORANGE FLOWER BISCUITS.

TAKE powdered sugar, what quantity you choose, and put as much white of eggs, as will make the sugar of a thick paste; pick some orange flowers, and mix as many as you like, in proportion to your quantity of sugar, and whites of eggs in a basin, so as to be thick enough to roll in little lumps, about the size of a walnut; let your oven be rather moderate; put three papers between them and the tin plate, put them in the oven, let them rise to a very light brown, and take them off when cold.

N^o. 34.

FINE ALMOND FAGGOTS.

CUT some sweet almonds in halves, put them and some whites of eggs in a basin together; put a little powdered sugar, to make the almonds stick together, mix them well together in a basin; put some wafer papers on your wire, make the almonds up in little heaps with your fingers, as big as you please; sift a little powdered sugar over them, before you put them in the oven; let them be a little brown, and then take them out, and cut the wafer paper off round them, and leave the wafer paper at the bottom of them.

Nº. 35.

FINE GINGER CAKES.

TAKE four pounds of flour, and put on your dresser; then take a copper saucepan, and break six eggs, and mix them well with a spoon; put one pint of cream in them, and beat them well, put the saucepan over the fire, and stir it till it is just warm; put two pounds of butter into the cream and eggs; and one pound of powdered sugar, and stir it over a very slow fire, just to melt all the butter; put in four ounces of pounded ginger, and when all the butter is melted, pour it all into the middle of the flour, mix it as well as you can, and when you have made it a fine paste, roll it out with flour under it, on your dresser, cut them to the size of the top of a breakfast cup, and a

quarter of an inch thick; put three papers under them, before you put them in the oven, which must be very hot.

N. B. These are very good for the stomach in cold weather.

N^o. 36.

FRESH APRICOT BISCUITS.

TAKE some of the ripest apricots, and put them in an earthen jar, in a copper pot; fill the pot up with water round the jar, cover the jar over very close, put it over the fire, and let it simmer for four or five hours, and then take the apricots, cut and put them in a sieve till next morning, pass them through the sieve with your hand: to every two pounds of jam, put five pounds of powdered sugar, and beat it well together with two spoons; then break into it eight whites of eggs, whisk

them very strong, and mix them with the jam; fill your paper moulds, and put them in the hot stove, and do the same as you will see in the receipt of the Barberry Biscuits, and put them in a dry box.

Nº. 37.

FRESH BARBERRY BISCUITS.

TAKE your barberries, and put them in the oven; pass them through a sieve, and allow to every two pounds of barberries, five pounds of powdered sugar, sifted through a lawn sieve; mix the sugar with the barberries; break four eggs, put the whites in a copper pan, and whisk them very strong, mixing them with the jam; glaze some thick white paper, cut it in small pieces, and make them in small square boxes, commonly called coffins; put the jam in as smooth as possible, and put them in a

sieve; then put them in your stove, and let them be in six or eight days: when they are dry, tear the paper off them, put them in your papered box, and keep them dry.

Nº. 38.

FRESH DAMSON BISCUITS, OR REFINED CHEESE.

TAKE some fine damsons, and put them in a brown earthen pan; put them in the oven, and let them be, till you find that all the skins will come off, and that the damsons are quite baked through; then take them out, skin and stone them, pass them through a sieve with a spoon: put five pounds of powdered sugar to every two pounds of jam, add five whites of eggs whisked very strong, mix them well with the jam and sugar, put them in paper

moulds, as you do the Barberry biscuits; let them be in the stove five or six days, when dry, take the paper off, and put them in your dry box.

Nº. 39.

A SMALL FINE ALMOND CAKE.

TAKE six ounces of powdered sugar, and put it into a bason; then take five eggs, and put the yolks with the sugar; and six ounces of almonds, half bitter, and half sweet, pound the almonds very fine in a mortar with the white of an egg or two, put them in with the yolks and sugar, beat them well with a wooden spoon, whisk the whites, very strong in the copper pan, mix the yolks and the rest with the whites, as light as possible, and take two ounces of flour, sifted very fine, and mix it with the rest: paper the

heap that you mean to bake it in, with three papers double on the inside of the heap, and four at bottom; let your oven be very brisk, and before you put it in, sift a little powdered sugar over the top of it; if you find after it has been in the oven a little time, that it is too hot for it on the top, put one or two sheets of paper on the top of the cake, to prevent its scorching. It will not take above half an hour baking, if your oven is proper for it.

Nº. 40.

A LARGE RICH TWO-GUINEA CAKE.

TAKE a large flat copper preserving pan; then take four pounds of the best fresh butter and rub the butter very fine; take another large copper pan and break fifty-four eggs, whisking them

ten minutes; put four pounds of powdered sugar, and whisk the eggs and sugar together over the fire, till you find it pretty warm, take it off, and whisk it till cold, mix it well with the butter with your hand, and put in an ounce of mace and cinnamon pounded, and two glasses of brandy: cut two pounds of lemon and orange peel, and citron, and one pound of sweet almonds; take five pounds and three quarters of flour, and sift it, put in half of it, then take four pounds of clean currants and put in.

N. B. When you have put half your flour in, then add a quarter of a pound of bitter almonds, pounded with a little powdered sugar, just to keep them from oiling, put the rest of the flour in, and paper your large heap, putting four sheets withinside, and at bottom, and let your oven be very brisk.

Nº: 41.

A SMALL RICH SEED CAKE.

BREAK fourteen eggs into a copper pan, whisk them ten minutes; then take one pound of butter, and rub it well with your hand to a cream; put one pound of powdered sugar to the eggs, and whisk them over the fire three minutes, then whisk them till they are cold, afterwards mix them with the butter, with your hand as light as you can; put two or three handful carraway seeds in, and some sweet almonds cut; and a little cinnamon and mace; mix one pound and a quarter of flour, as light as you can with your hand: put three papers inside your heap, and four or five at bottom, and let your oven be rather brisk; when

you find your cake has risen, and the oven too hot at the top, cover it with a sheet of paper, and it will be done in about an hour and a half, or two hours at farthest.

N^o. 42.

A SMALL RICH PLUM CAKE.

TAKE one pound and six ounces of currants, wash and pick them very clean, then dry them, and rub a little flour with them, to make them all white; take one pound of butter, and put it in a copper preserving pan, rub it with your hand quite to a cream; take another pan, and break sixteen eggs, yolks and whites together, whisk them about ten minutes; take one pound of powdered sugar, put it in with the eggs, whisk them well over the fire, and be careful it does not burn at bottom;

make the whisk go to the bottom, and when you feel they are warm, take it off; whisk them till they are quite cold; before you put them to the butter, mix them well with the butter with your hand, put the pound and six ounces of currants in with it; put in one pound and a quarter of flour, and mix it with the rest; add a half a pound of citron and lemon and orange peel cut in it; and a handful of sweet almonds cut; and a handful of bitter almonds pounded with a little powdered sugar: half an ounce of cinnamon and mace pounded and a glass of brandy; then paper your hoop, put your cake in the oven, and let it be of a regular heat.

Nº. 43.

CITRON PUDDING.

BOIL some Windsor beans quite soft, take off the skins, and beat a quarter of a pound in a mortar till quite fine, then add a quarter of a pound of clarified butter, four eggs, well beat, and sugar and brandy to your taste, put a puff paste in the dish and a good quantity of citron, cut in long bits, and laid upon the paste, put the pudding into a dish and bake it in a moderate oven.

Nº. 44.

RICE CAKE.

ONE pound of rice flour, three quarters of a pound of lump sugar, beat and sifted, nine eggs, and one tea

spoonful of essence of lemon, beat the eggs before you mix it, then put in the other ingredients, and beat it half an hour; bake it in a quick oven: it is fit to eat as soon as cold, and it is best when new.

Nº. 45.

LEMON WAFERS.

TAKE six lemons, and squeeze into an earthen pan; pound and sift some double refined sugar and mix it with the lemon juice; put one white of an egg in with it, and mix it well up together with your wooden spoon, to make it of a fine thickness; take some sheets of wafer paper, and put one sheet of it on a pewter sheet, or tin plate, put a spoonful on, and cover the sheet of wafer paper all over with your knife;

cut it in twelve pieces, and put them across a stick in your hot stove, with that side the paste is on uppermost, and you will find they will curl; when they are half curled, take them off carefully and put them up endways in a sieve, that they may stand up; let them be in the hot stove one day, and you will find they will be all curled, and then they are done.

Nº. 46.

BARBERRY WAFERS.

BARBERRY wafers are made the same way as your lemon wafers, only when you have made as many lemon wafers as you want, mix a little cochineal with the rest of the paste, to make it of a fine pink colour, and if it should be too thin, put a little powdered sugar with it, and dry them the same way as the lemons.

Nº. 47.

ORANGE WAFERS.

TAKE six China oranges, and rasp the rind of them very fine, cut them in halves, and squeeze them into a little pan; take three lemons, and squeeze them in with the orange juice and the rind; add some powdered sugar sifted through a lawn sieve, and make it of the same thickness as you do for your lemon wafers, and dry them the same way with wafer paper..

Nº. 48.

BERGAMOT WAFERS:

SQUEEZE six lemons into a little pan; and mix with them some double refined powdered sugar sifted through

a lawn sieve, so as to make it of the same thickness as your lemon wafers ; add some essence of bergamot, and mix it well with one white of an egg ; beat it till you see it is very white ; if you find it grow too thick, squeeze one more lemon in, and mind you do not make it too strong of the essence of bergamot, for if you do, it will be bitter ; then do them the same way as your lemon wafers.

Nº. 49.

VIOLET WAFERS.

TAKE six lemons, and squeeze them into a little pan ; add some fine powdered sugar sifted through a lawn sieve, and mix it with the juice, till it is as thick as your lemon wafers ; put some essence of violets, be careful to get your essence very strong ; put a little

blue colour, so as to make it a very fine colour; if you find it too thin, put a little more sugar into it, then spread it on the wafer paper, as your lemon wafers.

Nº. 50.

PEPPERMINT WAFERS.

TAKE six lemons, and squeeze them into a little pan; add some very fine sugar and one white of an egg, and beat it well, so as to make it very white; put some of the strongest oil of peppermint into it, so as make it strong enough to your palate, then do them the same as your lemon wafers.

Nº. 51.

BERGAMOT DROPS.

POUND and sift some sugar very fine; squeeze four or five lemons, and mix the juice and the sugar together with a wooden spoon; drop about twenty drops of essence of Bergamot into it, and mix it well with your spoon; stir it over the fire three or four minutes, drop them off your knife about the size of the orange and lemon drops, and make them as round as you can, let them stand till cold, and they will come off well; they must be dropt on writing paper.

Nº. 52.

BLACK Currant DROPS.

GET half a sieve of black currants, put them in a pan; mash them with

your spaddle, and put them over the fire; bring them just to a boil and pass them through a sieve over an earthen pan, put what jelly comes from them in an earthen pipkin, and put it over the fire and let it boil for two hours, stir it all the time at bottom with your spaddle, or else it will burn; put in two pounds and a half of powdered sugar, mix it with the jam and stir it over the fire half an hour, drop it on pewter sheets or plates, in little drops from your knife, and put them in your hot stove, let them be there till you find they are quite dry, and then take them off with your knife.

N^o. 53.**CHOCOLATE DROPS.**

TAKE one pound and a half of chocolate, put it on your pewter sheet or

plate, and put it in the oven just to warm the chocolate; then put it into a copper stewpan, with three quarters of a pound of powdered sugar; mix it well over the fire, take it off, and roll it in pieces the size of small marbles, put them on white paper, and when they are all on, take the sheet of paper by each corner, and lift it up and down, so that the paper may touch the table each time, and by that means you will see the drops come quite flat, about the size of a sixpence; put some sugar nonpareils over them, and cover all that is on the paper, and then shake them off, and you will see all the chocolate drops covered with the sugar nonpareils; let them stand till cold, and they will come off well, and then put them in your box papered.

Nº. 54.

DAMSON DROPS.

PUT some damsons in the oven to bake, but not so much as to break, then skin and stone them, and pass them through a sieve, sift some common loaf sugar through a lawn sieve, and mix with them, make it very thick, drop them off your knife on paper, put them in your stove to dry, when they are quite dry, turn them on a sieve, and wet the outside of the paper, and they will come off easily; put them into the stove again till they are quite dry and hard, and then put them by in your papered box.

Nº. 55.

SEVILLE ORANGE DROPS.

THIS is the same sort of paste as your Seville orange paste cakes are

made of, only drop them off your knife on your plate, then put them in your hot stove, and when they are fit, take them off with a knife, turn them upside down on a sieve, and put them in the stove again for a day ; then paper your box and put them in.

Nº. 56:

LEMON DROPS.

SQUEEZE the juice of six lemons into a brown pan or bason, take some double refined sugar, pound and sift it through a very fine lawn sieve ; mix it with the lemon juice and make it so thick that you can hardly stir it; put it into a copper stew pan, with a wooden spoon stir it over the fire five minutes; then take it off and drop them off the point of a knife, of the size with the orange drops, on writing

paper, and let them stand till cold and they will come off the paper.

N^o. 57.

ORANGE DROPS.

RASP six China oranges very fine, squeeze them in a small pan or basin with the rind; squeeze two lemons with them, without rasping the rind, sift some powdered sugar and mix with the juice, make it of a fine thickness, put it over the fire in a small stew pan, and with a wooden spoon turn it for five minutes, then take it off the fire, and drop them off the point of a knife, as round as you can upon white paper, about the size of a silver two-pence; let them stand till they are cold, and they will come off; then put them in your box.

N^o. 58.

PEPPERMINT DROPS.

SQUEEZE three or four lemons in a basin, and mix some powdered sugar with the juice, the sugar must be sifted through a lawn sieve: make it of a proper thickness, put it in a saucepan and dry it over the fire, stirring it with a wooden spoon for five minutes, then drop them off a knife on your writing paper, the same size as the last receipt mentions, and let them stand till they are cold, and they will come off easily, then put them in your papered box.

N^o. 59.

VIOLET DROPS.

SQUEEZE six lemons, mix with them some powdered sugar, sifted very

fine; put into it two large spoonsful of essence of violets and some blue colour, just enough to make it of a fine blue, viz. a little Prussian blue, pounded and mixed with a little gum water; mix all well together, and dry it over the fire, the same as the others, and drop them off a knife on paper the size of the other; let them stand till cold, do not make it too thin, before you put it over the fire to dry; when they are cold, put them in your papered box.

Nº. 60.

BARLEY SUGAR DROPS.

THESE are made the same way as we make the barley sugar, only when boiled put the rind of one or two lemons in rasped, and drop the syrup on the marble in little round drops as big as a shilling; let them stand till cold, then

put them up in papers, and as you take them off the marble have some powdered sugar at the side of you to put them in.

Nº. 61.

LEMON PRAWLONGS.

TAKE some lemons and peel the rind off in four quarters; take all the white off from the inside of the rind; cut the yellow rind in pieces, about one inch long and about the tenth part of an inch wide; have a pan of boiling syrup on the fire, and let it boil till it comes almost to caramel, then put the prawlongs in, and stir them very much with a large wooden spoon till they are cold; put them in a large sieve, and shake them just to let the sugar that does not stick to them go through the sieve; lastly put them in

your box, and keep them in a dry place.

N^o. 62.

ORANGE PRAWLONGS.

TAKE China oranges, and peel the rind off in four quarters; take all the white from off the inside of the rind; cut the yellow rind in picces about one inch long, and about the tenth part of an inch wide; have a pan of boiling syrup on the fire, and let it boil till it comes almost to caramel; put the prawlongs in, and stir them with a large wooden spoon till they are cold: then put them in a large sieve, and shake them, just to let the sugar that does not stick to them go through the sieve; put them in your box, and keep them in a dry place.

Nº. 63.

PISTACHIO PRAWLONGS, RED.

TAKE some pistachio kernels, and have a preserving pan on the fire with syrup; boil it till it comes almost to caramel, put some cochineal in and the nuts; and stir them; when they come off the fire break them apart, let them have two coats of sugar, and see that they are of a fine colour, and do every thing according to the receipt of the burnt almonds.

Nº. 64.

BURNT FILBERT PRAWLONGS, RED.

TAKE some Barcelona nuts and crack them, put the kernels into a copper pan or sheet, and put them in the oven to roast; have a pan with syrup

boiling, and let it boil till it comes almost to caramel; put a little cochineal in a cup, when the sugar is boiled, add it to it and the filberts, and stir them with a large wooden spoon, till you find the sugar is got hard round them; put them in a sieve, and separate those that stick together; have another pan with syrup in, and boil it as before and as high; put the same quantity of cochineal in, and mix them as before, because the second time you do them, the finer the colour will be, then put them in your box.

Nº. 65

ORANGE FLOWER PRAWLONGS.

TAKE orange flowers, pick the leaves asunder from each other, and see that they are quite dry; have a preserving pan with syrup on the fire

and let it boil till it comes almost to caramel, then put your orange flowers in; stir them well with a large spoon, continue the stirring till they are cold, then put them in a sieve, and sift them, till you see the powder of the sugar all gone, then put them in your box, but do not put them in a damp place.

Nº. 66.

SEVILLE ORANGE JUMBLES.

TAKE some Seville oranges, and cut the rind of them as thin as possible, and the breadth of a silver three-pence, and as round as you can; put them on a sieve into your stove; let them stand four or five hours; put some syrup over the fire, and let it boil a quarter of an hour; put your jumbles in the syrup, and give them

three or four boils; drain your syrup from them, put them on a sieve in a hot stove, let them be there two or three days, till they are quite dry, then put them in your box and keep them dry.

Nº. 67.

BURNT ALMONDS, RED.

TAKE some of the finest Jordan almonds you can get, sift all the dust from them, have some syrup boiling in a pan, and let it boil till it comes almost to caramcl, put half a cupfull of cochincal in; put the almonds in as fast as you can, and stir them till they are cold; then put them in your sieve and break those that stick together; then have another pan of syrup boiling, the same as before, and when they

are cold, pick them from each other, for they must always have the coats of sugar on them; see that your cochineal is properly mixed, to make them of a fine colour, as you must put more cochinchal in the last coat than you did in the first.

Nº. 68.

BURNT ALMONDS, WHITE.

TAKE some of the finest Jordan almonds you can get, and sift all the dust from them; then have some syrup boiling in a pan, and let it boil till it comes almost to caramel; put your almonds in and stir them till they are cold; pick them in your sieve, break those that stick together, and then have another pan of syrup boiling, the same as before, and give them

two coats of sugar; when done, pick them from each other.

Nº. 69.

PISTACHIO PRAWLONGS, WHITE.

TAKE some pistachio kernels, and have a preserving pan on the fire with syrup, and boil it till it comes almost to caramel; put in the nuts, stir them till they are covered with sugar, and give them two coats, the same as burnt almonds, white.

Nº. 70.

BURNT FILBERTS, WHITE.

TAKE some Barcelona nuts and crack them; put the kernels in a copper pan, or sheet, and put them in the oven to roast: then have a pan with

syrup boiling, and let it boil till it comes almost to caramel ; put your filberts in, stir them till they are all covered with sugar, and give them two coats the same as burnt almonds, white.

N^o. 71.

MERINGUES IN THE FORM OF EGGS.

TAKE half a pint basin full of syrup, put it in a small stew pan, and boil it to what is called blow ; then take the whites of three eggs, put them in another copper pan, and whisk them very strong ; when your sugar is boiled, rub it against the sides of the stew pan with a table spoon ; when you see the sugar change, and all white, quickly mix the whites of eggs with it, for if you are not quick your sugar will turn all to powder ; when you have mixed it as light as possible, put in the rind of

one lemon, stir it as little as possible; take a board about one foot wide, and eighteen inches long, and put one sheet of paper on it; with your table spoon drop your batter in the shape of half an egg, sift a little powdered sugar over them before you put them in the oven; let your oven be of a moderate heat, watch them attentively, let them rise, and just let the outside be a little hard but not brown, the inside must be moist; take them off with a knife, and put about half a tea spoonful of raspberry or strawberry jam in the middle of them; then put two of them together and they will be in the shape of an egg, you must handle them very gently.

Nº. 72.

ALMOND PASTE.

TAKE half a pound of sweet and one dozen of bitter almonds, and pound them so very fine that you can hardly perceive the least piece of almond in it; use water to pound them with, but do not make them too wet, for if you do, it will be a long time before you can get them dry again; only just to keep them from oiling; take a small saucepan and a wooden spoon, and put the paste in the saucepan, and half a pound of powdered sugar with it, mix all well together, before you put it on a slow fire, keep rubbing it about with your wooden spoon in the pan, and be careful it does not burn, which it will if your spoon does not touch the

bottom of the pan ; when you find the paste does not stick to the pan, and comes altogether, then it is done.—
N. B. Put a little flour on your dresser, that it may not stick.

Nº. 73.

ORGEAT PASTE.

TAKE two pounds of sweet and one ounce of bitter almonds, pound them very fine with water ; have two quarts of syrup boiling, and let it boil till it is come to blow ; mix the almonds with it and stir it over the fire till it becomes very stiff, stir it all the time with a spaddle or else it will burn at bottom ; when cold put it in your pots, and tie a bladder over the paper.

N^o. 74.

ORGEAT SYRUP.

TAKE eight ounces of sweet and one ounce of bitter almonds, pound them very fine, that you cannot feel one piece of almond in it; mix one quart of water, wine measure, with it; strain it through a fine cloth; put in one gill of orange flower water, have two quarts of boiling syrup, and let it boil till it is almost caramel; mix what drains from the almonds with the syrup on the fire, and let it boil till it becomes a fine syrup; put it into your bottles while it is warm; the next day cork them, and put bladders over the corks.

N^o. 75.

LEMON SYRUP.

TAKE six lemons and rasp them very fine into a basin; squeeze the juice of one dozen of lemons to the rind, and mix it well together with a spoon; take one quart of fine syrup, put it in a saucepan and let it boil till it is almost caramel; while your syrup is boiling, drain your lemon juice and rind through a fine sieve; take care that you put the juice to the syrup before it is caramel, or you will have your syrup too high; then let it boil three or four minutes and observe that it is a fine syrup; when done take it off; let it stand a little time, and put it in your bottles while warm; the next

day cork them, and tie bladders over the corks.

Nº. 76.

ORANGE SYRUP.

TAKE eight China oranges, rasp them very fine into a basin; squeeze one dozen of China oranges and two lemons to the rind: mix it all together with a spoon in the basin; drain all the juice through a fine lawn sieve; take one quart of fine syrup, and boil it till it is almost caramel; put the juice to the syrup, but mind you make it a fine syrup; put it into your bottles, cork and bladder them the next day.

Nº. 77.

SEVILLE ORANGE SYRUP.

TAKE one Seville orange, and rasp it very fine; squeeze eight Seville

oranges and one lemon with the rind ; mix it all well with the spoon ; take one quart of fine syrup, and boil it till it is almost caramel ; strain your juice through a fine sieve, and mix it well with your syrup, put it in your bottles while a little warm ; cork and bladder them next day.

N^o. 78.

PINE APPLE SYRUP.

DRAIN the syrup from your pine apple chips, when you are going to dry them that are preserved, as you will see in your receipt of pine apple chips ; boil the syrup three or four times, and put it into your bottles while warm ; cork and bladder them the next day.

Nº. 79.

CAPILLAIRE SYRUP.

TAKE two quarts of fine syrup, and boil it to blow; boil it twice or thrice with two gills and a half of orange flower water, skimming it all the time; put it in your bottles, and cork it up the next day; put pieces of bladders over the corks, but mind that it is a fine syrup, before you take it off.

Nº. 80.

CURRENT JELLY, RED AND WHITE.

PUT your currants into a preserving pan, mash them and put them over the fire; when they are all broke and just upon the boil, take your spaddle and put them in a hair sieve; let all the juice drain through a flannel bag till it is

quite fine, if it is not fine enough the first and second time, put it through again ; take as much sugar as you have got jelly, and let it boil almost to caramel, then put your jelly in, and let it boil ten minutes, skim it all the time ; then take it off, mind it is a fine jelly, and put it in your glasses.

Nº. 81.

RASPBERRY JELLY FOR ICES.

PUT your raspberries in the preserving pan ; wash them well with your spaddle, put them over the fire, stirring them all the time they are on ; when they are ready to boil take them off, and pass them through a hair sieve into a pan, let no seed go through ; put your jelly into another pan, and set it on the fire, and let it boil twenty minutes before you put the sugar in, stir it

all the time, or else it will burn at bottom ; put fourteen ounces of sugar to every pound of jelly, let it boil twenty minutes, stir it all the time, when cold put it in a brown pan and pots ; sift a little powdered sugar over it; let it stand one day and then cover it up ; this jelly is good to make ice cream with.

Nº. 82.

APPLE JELLY TO PUT OVER FRUIT, &c.

TAKE one dozen and a half of russetings, pare and cut them in pieces into a preserving pan, and take the cores from them; cover them with water, and let them boil quite to a marmalade ; put them in a hair sieve, let them drain ; have as much syrup in another pan, as there comes jelly through the sieve, and let the syrup boil till it almost comes to caramel, put

the jelly to the syrup, and let it boil ten minutes; then put it over your fruits, let it be hot.

Nº. 83.

HARTSHORN JELLY.

BOIL half a pound of hartshorn shavings in a gallon of water, till one third of the water is boiled away, then strain it off and let it stand till it is cold, melt it again, put in a little bit of orange and lemon peel just to colour it, skim it well, and add a half pint of Rhenish or white mountain wine, the juice of one lemon and a half, with half a pound of fine sugar; taste it, and if it is not sweet enough to your palate, add more; take the whites of six eggs, whisk them well and put them in; stir these together, let it boil a little time, take it off, and add as much more

lemon juice as will sharpen it to your taste ; pour this into your jelly bag, first putting in the whites of eggs, and it will run the clearer ; if it does not come clear the first time, pour it into the bag again, and it will come clearer into your glasses ; let your bag hang near a fire to keep the jelly warm, till it all runs off ; you may know when the liquor will jelly, if when it is on the fire, you take a little in a spoon and let it cool.

Nº. 84.

CALVES FOOT JELLY.

BOIL two calves feet in a gallon of water, till it comes to two quarts, strain it off, and let it stand till cold, skimming off all the fat clean ; take the jelly up clear from the sediment ; put the jelly into a saucepan with a pint of

mountain wine, half a pound of powdered sugar, and the juice of four large lemons; whisk six or eight whites of eggs; put them in a saucepan, and stir them well with the jelly till it boils; let it boil a few minutes; pour it into a large flannel bag, and it will run through quick, pour it again till it runs clear; get a large china bowl ready with two lemon peels rasped as thin as possible; let the jelly run into that bowl, and the peels give it both a fine amber colour, and also a fine flavour; lastly put it into your glasses.

Nº. 85.

BLACK Currant JELLY.

PUT your black currants into a preserving pan over the fire; mash them with your spaddle and just let them boil; take them off and drain them through

a very fine sieve; boil them a quarter of an hour; to every pound of currant jelly put fourteen ounces of powdered sugar; boil them ten minutes; put it in your pots; let it stand two days before you cover it up, and put brandy papers over the jelly before you tie the papers.

Nº. 86.

TO MAKE BLOMONGE.

TAKE one pint of milk and half a handful of picked isinglass, put the isinglass into the milk and boil it, till all the isinglass is melted; strain it through a sieve: pound four ounces of sweet, and six or seven bitter almonds very fine; put a little spice in your milk; when you boil it, mix your almonds with the milk to make it palatable: pass it through a sieve again,

put it in your moulds, and let it stand till it is cold.

Nº. 87.

GOOSEBERRY JELLY.

TAKE two quarts of green gooseberries; and put to them two quarts of water; boil and mash them as they boil, until they are all to a mummy; drain all the juice from them through a flannel bag; when it is all drained, take as much more syrup as there is jelly from the gooseberries; boil the syrup to blow; put the gooseberry jelly into it and boil it about a quarter of an hour, and make it a fine jelly.

Nº. 88.

RASPBERRY JAM.

PUT the raspberries into a large copper pan, stir them well at the bottom

of the pan, with a large spaddle about three feet long; mash the raspberries as much as you can; put them over the fire and keep stirring them all the time; when you find they are almost ready to boil, take them off; have a large hair sieve over another pan and pass the raspberries through the sieve; the hair of the sieve must be large enough to let all the seeds of the raspberries through; mind there are no pieces of raspberries left; put them over the fire and stir them with your spaddle; let the raspberries boil half an hour, stirring them well from the bottom as they boil, to prevent them from burning, put in fourteen ounces of powdered sugar to every pound of raspberries; take them off the fire; mix them well together and boil the sugar and the raspberries together half an

hour; sift some powdered sugar over the top of the pan before they are covered.

N^o. 89.

APRICOT JAM.

GET the ripest apricots you can, cut them to pieces and take the stones from them; put them in a large copper preserving pan, and mash them as much as you can; put them over the fire to warm, mashing them all the time; pass them through a cullender and keep forcing them with a small pestle; when they are all broken put them over the fire and just let them boil for ten minutes, stirring them all the time; then put fifteen ounces of powdered sugar to every pound of apricots: let them boil together half an hour, stirring them all the time with

your spaddle that it may not burn at bottom; when it is boiled enough put it into brown pans; when cold put some apple jelly over the top of them, and brandy papers over the jelly before you cover them, and let them stand two days before you put them by.

N^o. 90.

STRAWBERRY JAM.

PICK the stalks from the strawberries, and put them into a large copper preserving pan; mash them with your spaddle to break them as much as you can; put them over the fire, make them quite hot, almost to boil; pass them through a very fine cullender; boil the strawberries twenty minutes, stirring them all the time with your spaddle; weigh your strawberries; and allow fifteen ounces of powdered sugar

to every pound of strawberries; put in the sugar and boil them together, stirring them from the bottom for half an' hour over the fire; fill your pans and sift some powdered sugar on the tops of them before you put them by, and the next day put papers over them.

N^o. 91.

BARBERRY JAM.

PICK your barberries from the stalks, and put them into an earthen pan, then into the oven to bake; when baked pass them through a sieve with a large wooden spoon, take care there are no skins of the barberries in it; weigh the barberries, and to every two pounds of barberries allow two pounds and a half of powdered sugar; mix the sugar and the barberries together, put it in your pans and cover it up; set

it in a dry place : when you have filled your pans with it, sift a little powdered sugar over the tops of them.

Nº. 92.

PEACH JAM.

GET the ripest peaches, stone and bruise them ; put them in a preserving pan and let them boil ; mash them very much, stirring them with your spaddle ; when they are soft pass them through a large sieve ; pound some bitter almonds with powdered sugar to keep them from oiling ; put half an ounce of them to a pound of jam ; put the jam and almonds over the fire and boil them a quarter of an hour ; add ten ounce of powdered sugar to every pound of jam ; mix the sugar and the jam together, boil it half an hour, stirring it all the time from the bottom ; when it is boiled

enough, put it into your pot or pans, and when cold put some apple jelly over it, and brandy paper over that.

Nº. 93.

BLACK PLUM JAM.

GET the ripest black muscle plumbs, cut them to pieces, stone them and put them into a large copper pan ; bruise them as much as you can with your spaddle ; warm them over the fire till they are soft ; pass them through a cul-lender with a pestle and get as much through as you can ; boil it one hour, stirring it from the bottom all the time, or else it will burn ; put six ounces of powdered sugar to every pound of jam ; take it off the fire to mix it, put it over the fire ten minutes, then take it off and

put it in brown pans, and sift some powdered sugar over it.

N^o. 94.

RASPBERRY CAKES.

TAKE one pound of raspberry jam, one pound of powdered sugar, and mix them well together with your spoon; have some small pieces of tin made in round rings about the size of a half crown piece, and about a quarter of an inch deep, and have a piece of wire fixed to the ring to lay hold by ; then have a pewter sheet or plate, put your ring on it and fill it with your jam, stroke it over the top with your knife, have a pin and pull it along all the inside of the ring, lift the ring up and the cakes will stick to the plate ; put them into your stove and let them be there till the next day ;

then take them off with your knife and turn them; put them on a sieve and let them be till the next day, and when you find they are well dried, put them into your box.

Nº. 95.

SEVILLE ORANGE PASTE CAKES.

CUT one dozen of Seville oranges into halves, and squeeze them into a brown pan ; put the peels into a pan of water and let them boil till they are quite soft ; take them out and scoop all the inside out of them ; pound the peels in a mortar, then take one dozen and a half of large apples, pare and cut them in pieces into a preserving pan ; add to them the juice of the oranges and water enough to cover the apples, and let them boil till they

come to marmalade ; pass it through a sieve with a spoon, likewise pass the orange peels that are pounded through a sieve ; mix the apples and oranges together ; have as much syrup in another preserving pan as you have jam ; boil the sugar till it is nearly caramel ; mix it with your jam, stir them well together ; put it over the fire ten minutes, stir it all the time with your spoon ; put your heart tin moulds, or any shape you like, on your pewter sheets or plates ; fill them with your paste, put them into a hot stove, and let them stand till you find the mould will come off easily, and without the jam's running ; take them off, place them in a sieve and put them into your stove till they are quite dry, then let them lay in your stove one day.

N^o. 96.

MILLEFRUIT ROCK CANDY.

FIRST get a tin box one foot long and about eight or nine inches wide, and six wires made to go into this tin ; the tin box must be made rather smaller at bottom than at top, let there be a little hole at the bottom about the size of a common quart bottle cork, and when you put any thing in put a cork into this hole ; put a layer of paste knots at bottom and a layer of angelica knots ; put a wire between every layer to keep them hollow, go on with layers of any thing you have that is well dried and hard, have a pan of syrup and let it boil till it comes to blow, then pour it over them in the tin box and let it stand three hours in a very hot stove ; then

pull out the cork at bottom and put the box on one side for the syrup to run out; let it stand half an hour in the stove, then take them out and you will find it will be candied all round them, then put them into your papered box.

Nº. 97.

ROCK SUGAR OF ALL COLOURS.

TAKE a pint of syrup, put it into a pan and boil it almost to caramel; have a white of an egg in a little pot and mix a little powdered sugar with it, make it very thick with a tea spoon; take your syrup off the fire, put the egg and sugar into the boiling syrup; stir it round very much in the pan with a large spoon; have a sieve papered, you must be very quick about it or it will come over the pan; pour it into your sieve, when cold it will be hard

like a rock; and when you want to vary the colour, mix what colour you choose with your eggs and sugar.

Nº. 98.

BARLEY SUGAR.

TAKE a small stewpan, put some syrup into it and boil it till it comes to caramel; rub a little butter on a marble stone just to grease it that it may not stick; then take your saucepan by the handle, and let the syrup run out of the spout along the stone in long sticks, twist it while it is hot at each end and let it stand till cold.

Nº. 99.

TO MAKE ALL SORTS OF CARRAWAY COMFITS.

TAKE some fine caraway seeds, sift all the dust from them, and have a

large copper preserving pan about two feet wide and with two handles, and with two pieces of iron made as a ring on each side, then you must have a pulley fixed to the beam, and a cord with a hook to each end so as to fix it at each side of the pan to let the pan sling; then have some fine starch as white as you can get and just soften it, boil some syrup a quarter of an hour and mix it with the starch; take some gum arabic, put it into some water, then put that into another pan and make it just warm; have an iron pot with charcoal fire under the large pan, but not too hot, only just to keep the pan warm; have a large tub to put your pot of fire at bottom and your large pan must be on the top; put the carraway seeds into your pan; add a large ladleful of gum arabic, rub them with your hands till you find they are all

dry; then put the ladleful of starch and syrup, and do the same over your pan of fire until you find they are all dry; put the gum only three or four times to them at first, then the starch and sugar, but boil your syrup more as you find they come to coat with it and not so much starch; when you have dried them seven or eight times put them into the stove, do them the next day, and so for six or seven days successively.

Nº 100:

CARDAMOM COMFITS.

GET your cardamoms at the chemists, and they will be in a shell; put them into your oven just to dry the skins, and they will break; pick all the seeds from them, put the seeds

into your large comfit pan and have a fire under the same as for others ; mix your gum, starch, and syrup, and do them the same about the pan with your hands.

N^o. 101.

CARAMEL CROCONT.

TAKE your copper crocont top and butter it all over, then have some syrup boiling in a stew pan; let it boil till it comes to caramel, take the pan off, dip a three pronged fork into the syrup or from the spout of the pan; and you will see strings hang to the fork; move the fork to and fro over the crocont till you quite cover it thick, have your little dish of sweetmeats under, take this crocont off the mould, and when cold put it over the sweetmeats and handle it very lightly.

N^o. 102:

WHIP, FOR A TRIFLE.

TAKE one pint of cream, put it in a freezing pot, put the pot into a little ice in an ice-pail, and whip your cream with a whisk, mix your wine and rind of an orange in another basin, and the juice of an orange and sugar according to your palate ; put your cream in and mix it, then pour all the liquor into a dish that your trifle is to be in and put the froth of the cream over it, and garnish it, add different coloured sugar nonpareils and some small biscuits of different sorts.

N^o. 103.EVERLASTING WHIPSYLLABUB TO
PUT INTO GLASSES.

TAKE five half pints of thick cream, half a pint of Rhenish wine, half a pint of sack, and the juice of two large Seville oranges; rasp in the yellow rind of three lemons, and a pound of double refined sugar well pounded and sifted; mix altogether with a spoonful of orange flower water, beat it well together with a whisk half an hour, then with a spoon fill your glasses. This will keep above a week, it is much better for being made the day before it is uscd.

N^o. 104.

FLOATING ISLAND;

A PRETTY DISH FOR THE MIDDLE OF A TABLE, AT A
SECOND COURSE, OR FOR A SUPPER.

TAKE a soup dish according to the size and quantity you would wish to make, but a deep glass dish is the best, put it on a china dish; first take a quart of the thickest cream you can get, make it sweet with fine powdered sugar; pour in a gill of fine mountain and rasp the yellow rind of a lemon in; whisk your cream very strong as carefully as you can; pour the thin from the froth into a dish; take some Naples biscuits and cut them as thin as possible; lay a layer of them as light as possible on the cream, then a layer of currant jelly, again, a layer of Naples biscuits, over that put your cream

that you saved; put as much as you can make the dish hold, without running over; garnish outside with sweet-meats and what else you like.

N^o. 105.

ICEING FOR A RICH CAKE.

TAKE six whites of eggs and whisk them very strong; then have a pint of syrup in a small stewpan, and let the syrup boil till it comes to blow through your skimmer; work it about the pan with a spoon, when it is all white and is a great deal thicker, mix the whites of eggs together, make it very thick, put it over your cakes and put them into your stove; let them dry, then put another coat over them; make it as smooth as you possibly can and let it dry in your stove.

N°. 106.

TO CLARIFY SUGAR FOR SWEET-MEATS.

TAKE a large deep copper pan and break two eggs into it, then whisk it as you pour the pan half full of clear water, so as to make it like soap suds; put two large loaves of sugar into it, and put it over the fire; take a large skimmer, stir it till it is all melted, if you stir it longer your syrup will not be clear; be careful it does not boil over into the fire, for it is dangerous, as it may set the house on fire; when you find it begins to boil and the scum rises, take it off the fire, but do not stir it till it has stood half an hour; then you will find that all the scum will come to the top; take a large skimmer and take it off clean; put it on the fire,

let it boil twenty minutes, skimming it all the time, strain it through a flannel bag very clean; put it into a pan or a large stone jar, and use it as you want it to your fruit.

Nº. 107.

CEDERATA ESSENCE.

GET the Cederaties at the Italian warehouses, rasp the rind of them all round very fine; put it in a large marble mortar, and allow for every quarter of a pound, two pounds of powdered sugar; mix it well with a large spaddle till you find it all of a colour and that the rind is well mixed; put it into a stone jar, and squeeze it down as hard as you can; put a bladder over the paper you cover it with, and tie it over quite tight; put it by, and in one month it will be fit to use.

Nº. 108.

LEMON ESSENCE.

RASP your lemons all round very thin, and allow for every quarter of a pound of rind one pound of sugar; mix it the very same way you do the essence of cederata, put it into a stone jar, and bladder it up the same.

Nº. 109.

ORANGE ESSENCE.

TAKE one dozen and a half of China oranges, rasp them all round and squeeze six of them in with the rind; mix it well in a bason, let three pints of syrup boil about twenty minutes; mix the orange rind and juice, and just give it a boil or two, and when cold put it in bottles and cork it up.

N^o. 110.

LEMONADE.

RASP two lemons and squeeze six, put to them three gills of syrup and the rest water; taste it, and if it is not to your palate, alter it till it is right; then strain it through a lawn sieve, and put it in your glasses for use.

N^o. 111.

ORANGEADE.

TAKE eight China oranges and rasp four of them; squeeze the eight oranges and three lemons to the rind; put about two gills of syrup into it and the rest water; taste it, and if you find it not rich enough put some syrup to it, and squeeze more oranges in according to your palate; and if not sour

enough, squeeze in one more lemon ; strain it through a lawn sieve, and it is fit for use.

N^o. 112.

CURRENT WATER MADE OF JELLY.

TAKE two large spoonsful of currant jelly, mix it with a little warm water, then put one gill of syrup, squeeze two or three lemons in and let the rest be water ; and make it to your palate, putting a little cochineal in it to make it of a fine colour ; strain it through a sieve, and it is fit for use.

N^o. 113.

FRESH CURRENT WATER.

TAKE a quart of fresh currants and squeeze them through a sieve with your hand ; put two large wooden

spoonsful of powdered sugar and one lemon in, and the rest water ; make it to your palate ; strain it through a sieve, and it is fit for use.

Nº. 114.

CEDERATA WATER.

TAKE a large wooden spoonful of the essence of cederata, put it in a bason, squeeze three lemons ; add three gills of syrup and all the rest water ; make it to your palate, mind that all the essence is melted ; and if it is not rich enough, put more syrup in ; pass it through your lawn sieve, and it is fit for use.

Nº. 115.

RASPBERRY WATER OF RASPBERRY JAM.

TAKE two large spoonsful of jam ; put it into a bason ; squeeze six lemons

in, and let the rest be water; put a little cochineal to colour it, put in a little syrup to make it palatable; pass it through your sieve, and be careful all the seeds are clean out, it is then fit for use.

N^o. 116.

FRESH RASPBERRY WATER.

TAKE one pint of fresh raspberries, and pass them through a sieve with a wooden spoon; put two large spoonsful of powdered sugar in, squeeze one lemon in, and let the rest be water; make it palatable, and put a little cochineal in to colour it; pass it through a sieve, and it is fit for use.

N^o. 117.

BERGAMOT WATER.

SQUEEZE six lemons and to that add three gills of syrup, let the rest

be water; make it rich before you put the essence in; when it is to your taste, put a teaspoonful of essence of bergamot in; pass it through a sieve, and it is fit for use.

Nº. 118.

APRICOT WATER.

TAKE two large spoonfuls of apricot jam, and one gill of syrup; squeeze four lemons, put a handful of bitter almonds pounded and a little powdered sugar in the jam, so as to make it have the same bitter taste as the kernels of the apricots; let the rest be water, and make it palatable, pass it through a very fine lawn sieve, and it is fit for use.

Nº. 119.

STRAWBERRY WATER OF STRAW-BERRY JAM.

TAKE two large spoonsful of strawberry jam, squeeze three lemons, and add one gill of syrup and the rest water to make it palatable; pass it through a lawn sieve, and it is fit for use.

Nº. 120.

FRESH STRAWBERRY WATER.

TAKE one pottle of strawberries and pick the stalks from them; pass them through a sieve with your wooden spoon; and put in two large spoonsful of powdered sugar; squeeze one lemon, and let the rest be water; make it palatable, pass it through a sieve, and it is fit for use.

N^o. 121.

BARBERRY WATER.

TAKE two large spoonsful of barberry jam, and put them in a bason ; squeeze two lemons, put in one gill of syrup and the rest water ; put a little cochineal in, and if you find it not rich enough, put a little more syrup, make it palatable, pass it through a sieve, and it is fit for use.

N^o. 122.

PEACH WATER.

TAKE two large spoonsful of peach jam in a bason ; put one handful of bitter almonds with a little powdered sugar ; squeeze five lemons, put in two gills of syrup, and let the rest be water ; make it palatable, pass it

through a sieve with a spoon, and it is fit for use.

Nº. 123.

PEAR WATER.

GET some large pears, rasp them into a basin; if your pears are large four will be sufficient, if small, six or eight; squeeze six lemons, put in four gills of syrup and let the rest be water; make it rich and palatable, pass it through a lawn sieve, and it is fit for use.

Nº. 124.

CHERRY WATER.

TAKE one pound of Kentish cherries, pound them in a mortar so as to break the kernels, take the cherries and kernels, put them into a basin and add

four gills of syrup; squeeze four lemons in, and let the rest be water: make it palatable, pass it through a sieve, and it is fit for use.

N^o. 125.

O R G E A T.

TAKE six ounces of sweet and one dozen bitter almonds; pound them very fine, so that you cannot feel one piece of almond; mix one quart of water with them, strain it through a lawn sieve and put one gill of orange flower water to it, and it is fit for use.

N^o. 126.

EAU DE GROSEILLE.

TAKE twelve pounds of red gooseberries quite ripe, add six pounds of

loaf sugar pounded, mix them well together, put them on the fire, boil them ten minutes, mix them well with a wooden spoon and pass them through a hair sieve; then put the juice on the fire again, make it boiling hot and run it through a jelly bag; when cold add a bottle of syrup of capilaire and a bottle of French brandy, mix it well together, and put it into dry bottles.

N. B. Most other waters produced from fruit may be made in a similar way.

ICE CREAMS

OF

ALL SORTS.

Nº. 127.

BARBERRY ICE CREAM.

TAKE a large wooden spoonful of barberry jam, and put it into a basin with one pint of cream; squeeze one lemon in, mix it well; add a little cochineal to colour it; put it into the freezing pot and cover it; put the freezing pot into a pail and some ice all round the pot; throw a good deal of salt on the ice in the pail, turning the

pot round for ten minutes ; then open your pot, and scrape it from the sides, cover it up again, and keep turning it for some time, till your cream is like butter, and as thick ; put it in your moulds, put them into a pail and cover it with ice and salt for three quarters of an hour, till you find the water is come to the top of the pail ; do not be sparing of salt, for if you do not use enough it will not freeze ; dip your mould into water, and turn it out on your plate to send to table.

Nº. 128.

RASPBERRY ICE CREAM.

TAKE a large spoonful of raspberry jam ; put it into a basin and squeeze one lemon in ; add a pint of cream and a little cochineal to colour

it; pass it through a sieve into a bason; put it into your freezing pot, and do as above directed in your barberry ice cream.

Nº. 129.

STRAWBERRY ICE CREAM.

TAKE a large spoonful of Strawberry jam: add a pint of cream and a little cochineal; put it into your freezing pot, and follow the first directions of your raspberry cream.

Nº. 130.

APRICOT ICE CREAM.

TAKE one spoonful of apricot jam; put it into a bason and squeeze one lemon in: take a handful of bitter almonds pounded with a little powdered sugar, put them all to a pint of

cream and put it into your freezing pot.

Nº. 131.

PINE APPLE ICE CREAM

TAKE one gill and a half of pine apple syrup, put it into a basin and squeeze in one lemon and a half; add one pint of cream, make it palatable; then put it into your freezing pot and freeze it till it is as thick as butter; if you would have it in the shape of a pine, take the shape and fill it; then lay half a sheet of brown paper over the mould before you put it into the ice; and let it remain some time, and be careful no water gets into the shape.

Nº. 132.

CURRANT ICE CREAM.

TAKE one large spoonful and a half of currant jelly, put it into a basin with half a gill of syrup; squeeze in one lemon and a half; add a pint of cream and a little cochineal, then pass it through a sieve and freeze it as the others.

Nº. 133.

PISTACHIO ICE CREAM.

BREAK six eggs into a pan and beat them well with a wooden spoon; put in a pint of cream, beat that well with the eggs and put in the rind of a lemon, one gill and a half of syrup, and a little cinnamon and mace, boil it and stir it all the time, or it will

burn, let it boil till you find it grows thick and comes to a curd ; then take it off, mix four ounces of pistachio-nuts blanched and pounded very fine in a mortar with the custard ; pass it through a sieve and put it into your freezing pot.

Nº. 134.

BISCUIT ICE CREAM.

BREAK six eggs into a stewpan and beat them well with a wooden spoon ; add one pint of cream, the rind of one lemon, two gills of syrup and a little spice ; boil it till you find it just thickens, stirring it all the time ; crumble some Naples biscuits and ratafia biscuits ; pass them through a sieve with the other ingredient, and put it in your freezing pot.

N^o. 135.

PLAIN ICE CREAM.

PUT one pint of cream into a freezing pot in a little ice, whisk it about till it hangs about the whisk : then take the whisk out and put as much powdered sugar as will lay on half a crown ; stir and scrape it about with your ice scraper till you find it all frozen ; put it into your mould, and put them in your ice to take the shape.

N^o. 136.

BROWN BREAD ICE CREAM.

DO the same with a pint of cream as in the plain ice cream, only when you have frozen it, rasp two handfuls of brown bread and put it in before you put it into your moulds.

N^o. 137.

ROYAL ICE CREAM.

TAKE the yolks of ten eggs and two whole eggs; beat them up well with your spoon; then take the rind of one lemon, two gills of syrup, one pint of cream, a little spice, and a little orange-flower water; mix them well and put them over the fire, stirring them all the time with your spoon; when you find it grows thick take it off, and pass it through a sieve; put it into a freezing pot, freeze it, and take a little citron, and lemon and orange peel with a few pistachio nuts blanched; cut them all and mix them with your ice before you put them in your moulds.

N^o. 138.

GINGER ICE CREAM.

TAKE four ounces of ginger preserved, pound it and put it into a basin, with two gills of syrup, a lemon squeezed, and one pint of cream ; then freeze it.

N^o. 139.

FRESH STRAWBERRY ICE CREAM.

TAKE one pint of fresh strawberries, pick the stalks from them and pass them through a sieve with your wooden spoon ; add four ounces of powdered sugar to them, and one pint of cream, freeze it, &c.

N^o. 140.

FRESH RASPBERRY ICE CREAM.

TAKE one pint of raspberries, pass them through a sieve; put five ounces of powdered sugar and a pint of cream, then freeze it.

N^o. 141.

FRESH APRICOT ICE CREAM.

TAKE four ounces of the ripest apricots you can get, pass them through a sieve with your wooden spoon, with four ounces of powdered sugar and one pint of cream, and freeze it.

N^o. 142.

COFFEE ICE CREAM.

TAKE one ounce of coffee whole, and put it in a stewpan with one pint

of cream ; put it over the fire and let it simmer and boil ten minutes or a quarter of an hour ; drain all the coffee from it, break four eggs into a pan and add one gill and a half of syrup ; beat them well up together, put the cream that comes from the coffee into it ; give it a boil, stir it all the time, pass it through a sieve and freeze it.

Nº. 143.

CHOCOLATE ICE CREAM.

TAKE one ounce and a half of chocolate and warm it over the fire; take six eggs, one gill of syrup, and one pint of cream ; mix it over the fire till it begins to thicken ; mix the chocolate in, pass it through a sieve and freeze it.

Nº. 144.

SEVILLE ORANGE ICE CREAM.

RASP the rind of one Seville orange into a basin, and squeeze three, and two lemons; add two gills of syrup and one pint of cream; mix it well, pass it through a sieve and freeze it.

Nº. 145.

LEMON ICE CREAM.

RASP one lemon and squeeze three or four; add two gills of syrup and one pint of cream; mix it altogether, pass it through a sieve, and freeze it.

Nº. 146.

CHINA ORANGE ICE CREAM.

RASP one China orange; squeeze four, and one lemon and a half; put

in two gills of syrup and one pint of cream; pass it through a sieve and freeze it.

N^o. 147.

BURNT FILBERT ICE CREAM..

ROAST some Barcelona nuts well in the oven, and pound them a little with some cream; put four eggs into a stewpan, with one pint of cream and two gills of syrup; boil it till it grows thick, pass it through a sieve and freeze it; then mix your filberts with it before you put it in the moulds.

N^o. 148:

BURNT ICE CREAM.

TAKE six eggs, and one gill of syrup and one pint of cream; boil it over the fire till it is thick; then have two ounces

of powdered sugar in another stewpan, and put it over the fire ; let it burn till all melts, stirring it all the time, and when you see it is burnt of a fine brown, pour the other in, mix it quickly, pass it through a sieve and freeze it.

N^o. 149.

MILLEFRUIT ICE CREAM.

TAKE two gills of syrup, squeeze three lemons, put in a pint of cream, and freeze it; cut some lemon peel, a little orange peel, and a little angelica, into small pieces; when it is frozen ready to put in the moulds, put in your sweetmeats with a little cochineal; mix your ingredients well but not the cochineal, as it must appear only here and there a little red, then put it in the mould.

Nº. 150.

FRESH Currant ICE CREAM.

TAKE one pint of currants, pass them through a sieve with five ounces of powdered sugar and a pint of cream, then freeze it.

Nº. 151.

CEDERATA ICE CREAM.

TAKE two large spoonfuls of essence of cederata, put it into a basin, squeeze in three lemons and add one pint of cream; observe that all the essence is melted, then pass it through a sieve and freeze it.

Nº. 152.

BURNT ALMOND ICE CREAM.

THIS ice is done in the same manner as the burnt filbert ice cream.

Nº. 153.

PARMASAN CHEESE ICE CREAM.

TAKE six eggs, half a pint of syrup, and a pint of cream; put them into a stewpan and boil them until it begins to thicken; then rasp three ounces of Parmasan cheese, mix and pass them through a sieve, and freeze it.

Nº. 154.

DAMSON ICE CREAM.

TAKE three ounces of preserved damsons, pound them and break the stones, put them into a basin, squeeze in two lemons, a pint of cream; pass them through a sieve, and freeze it.

Nº 155.

PRUNELLO ICE CREAM.

PUT five eggs into a pan with two gills of syrup and one pint of cream; boil it over the fire till it comes thick, then put as much prunello spice as will make it palatable; then pass it through a sieve, and freeze it.

Nº 156.

PEACH ICE CREAM.

TAKE one large spoonful of peach jam, add one handful of bitter almonds pounded with sugar, squeeze one or two lemons, and put in a pint of cream; then pass it through a sieve, and freeze it.

N^o. 157.

BLACK Currant ICE CREAM.

TAKE one large spoonful of black currant jelly, squeeze one lemon in, and add a pint of cream; pass it, and freeze it.

N^o. 158.

CHERRY ICE CREAM.

TAKE half a pound of preserved cherries, pound them stones and all; put them into a basin with one gill of syrup, squeeze in one lemon and add a pint of cream, pass it through a sieve, and freeze it.

WATER ICES

OF

ALL SORTS.

N^o. 159.

BARBERRY WATER ICE.

TAKE a large spoonful of Barberry jam, put it into a basin, squeeze in one lemon, add a pint of water and a little cochineal to colour it; pass it through a sieve and freeze it; be very

careful that it freezes thick and smooth like butter, before you put it in your moulds.

Nº. 160.

RASPBERRY WATER ICE.

TAKE a large spoonful of raspberry jelly or jam; put it into a basin, squeeze in one lemon, add a pint of water and a little cochineal, and pass it through a sieve; if you make it roith jam, be careful not to let any of the seeds get into your ice; let it freeze rich like butter, which if it does not, you must add a little more syrup, and then freeze it.

Nº. 161.

STRAWBERRY WATER ICE.

TAKE a large spoonful of strawberry jam, put it into your basin;

squeeze in one lemon, add a pint of water and a little cochineal, and if it does not freeze rich enough, add a little more syrup, and freeze it.

Nº. 162.

APRICOT WATER ICE.

TAKE a large spoonful of apricot jam, put it into a basin, squeeze one lemon in, add a pint of water, and put to them one handful of bitter almonds pounded fine, with a little sugar; pass them through a sieve, and freeze it rich and thick.

Nº. 163.

PINE APPLE WATER ICE.

TAKE two gills of pine apple syrup, squeeze two lemons in, add a pint of water; it must be rich and freeze

thick ; if you want to have it in the shape of a pine, close it well and cover your shape with a sheet of paper before you put it in the ice ; let it lie for one hour covered with the ice and salt before you turn it out.

Nº. 164.

CHOCOLATE WATER ICE.

TAKE three ounces of chocolate, warm it and mix half a gill of syrup with a pint of water ; mix it well and freeze it thick.

Nº. 165.

SEVILLE ORANGE WATER ICE.

TAKE the rind of two Seville oranges off very fine and thin ; squeeze them into a basin with one lemon ; add two gills of syrup and half a pint of

water; pass them through a sieve, and freeze them rich.

Nº. 166.

CHINA ORANGE WATER ICE.

RASP one China orange, squeeze in three and one lemon, put in two gills of syrup and half a pint of water; pass it, and freeze it thick.

Nº. 167.

LEMON WATER ICE.

RASP one lemon, squeeze three, and put in two gills of syrup and half a pint of water, pass it and freeze it rich.

Nº. 168.

PUNCH WATER ICE.

PARE the rind very thin off one Seville orange, you are not to rasp it;

put your parings into a bason, squeeze in two oranges and one lemon, put in two gills of syrup and half a pint of water, mix it and pass it; freeze it rich; when frozen and mixed well with your spoon, put as much rum in as you think will make it agreeable to the palate, but when you put the rum in, take the freezing pot out of the ice while you mix it, which must be well done before you put it in the moulds.

N^o. 169.

PEACH WATER ICE.

TAKE a large spoonful of peach jam, put it into a basou with a large handful of bitter almonds pounded fine, one gill of syrup, and one pint of wa-
ter; pass it and frecze it rich.

Nº. 170.

Currant Water Ice.

TAKE a large spoonful and a half of currant jelly, put it into a basin, squeeze two lemons, add half a gill of syrup and a pint of water; then freeze it rich.

Nº. 171.

Fresh Currant Water Ice.

TAKE a pint of currants, pass them through a sieve, put in four ounces of powdered sugar and one pint of water; pass it and freeze it rich.

Nº. 172.

Fresh Raspberry Water Ice.

TAKE half a pottle of raspberries, pass them through a sieve, then put in

five ounces of powdered sugar and a pint of water; pass it and freeze it rich.

Nº. 173.

DAMSON WATER ICE.

TAKE a quarter of a pound of preserved damsons and break the stones, put them into a basin, squeeze in one lemon, add almost a pint of water and half a gill of syrup; pass it through a sieve and freeze it rich.

Nº. 174.

PRUNELLO WATER ICE.

PUT two gills of syrup into a basin; squeeze in three lemons, half a pint of water, and as much prunello spice as will make it palatable; pass it and freeze it rich.

Nº. 175.

BLACK Currant WATER ICE.

TAKE one large spoonful of black currant jelly, put it into a basin; squeeze in two lemons, and add a gill of syrup and half a pint of water; pass it and freeze it rich.

Nº. 176.

GRAPE WATER ICE.

TAKE two handfuls of elder flowers, put them into a pot, boil a pint of water and pour it over them, cover them close; then take two gills of syrup and the juice of three lemons, drain all the water from the flowers, add it to the rest, making it palatable, pass it and freeze it; when it is frozen, put it in the shape of a bunch of grapes, close it well and cover the mould with

half a sheet of paper; then put it into the ice and salt for one hour before you turn it out.

N^o. 177.

CHERRY WATER ICE.

TAKE a quarter of a pound of preserved cherries sweet; pound them in a mortar just to break the stones; then put them into your bason, squeeze in two lemons, add one gill of syrup, a pint of water and a little cochineal; mix them well together; pass them, and freeze it rich.

N^o. 178.

PEAR WATER ICE.

SQUEEZE three lemons into a bason, add two gills of syrup and a half

pint of water; rasp four large French pears into it; mix them well and make it palatable, pass it through a lawn sieve and freeze it rich; put it into the shape of the pear, and cover the moulds with paper before you put them in the ice.

Nº. 179.

MILLEFRUIT WATER ICE.

SQUEEZE three lemons into a basin, add two gills of syrup, and a half pint of water: freeze it rich, then cut some preserved orange and lemon peel with a little angelica, in small pieces; put them with the ice which must be like butter before they are put in; pass it through a sieve before you freeze it, or put your sweetmeats in, then put a little cochineal in, but you are not to mix that much, only to be a little red here and there, as if to run in veins in

the ice, but observe you do this before you put it in the moulds.

N^o. 180.

BERGAMOT WATER ICE.

SQUEEZE three lemons into a basin, add two gills of syrup, half a pint of water and half a tea spoonful of essence of bergamot, pass it and freeze it rich before you put it into your moulds.

N^o. 181.

CEDERATA WATER ICE.

TAKE four ounces of essence of cederata, put it into a basin, squeeze in three lemons, and add two gills of syrup, and half a pint of water; then pass it through a sieve, freeze it rich, and if you would have it in the shape of

the cederata after you have filled your mould, close it well and cover it with half a sheet of brown paper before you put it in the ice.

Nº. 182.

FRESH STRAWBERRY WATER ICE.

TAKE half a pottle of strawberries, pick the stalks from them, pass them through a sieve, put in five ounces of powdered sugar and one pint of water; pass it and freeze it rich, if it does not freeze rich put some syrup in.

FRUITS PRESERVED

IN

B R A N D Y.

Nº. 183..

A P R I C O T S.

GET the best apricots you can of the palest colour and clear from spots, but not too ripe, put them in a pan of water, cover them over with paper and put them over a very slow fire; let them simmer till you find they are soft;

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then take them out; put them in a large table cloth four or five double, and cover them up close; then have some of the best French brandy, it must not be coloured, but clear like water ; and put ten ounces of powdered sugar to every quart of brandy ; let the sugar melt, then put your apricots into a glass jar, fill it up with brandy and cover it up very close with leather and bladder, now and then filling up your jar with brandy, for the apricots suck up a good deal ; if you do not cover them up close the apricots will lose their colour.

Nº. 184.

P E A C H E S.

GET some of the finest peaches, free from all spot colour, what is called the white heart peach; they come in the

last in the season ; scald them in a stewpan of water, take them out when soft, and put them in a large tablecloth four or five double ; put ten ounces of powdered sugar to every quart of French brandy, white, let your sugar melt and stir it well ; put your peaches into a glass jar, and pour your brandy over them : cover them very close with leather and bladder, and observe to keep your jar filled with brandy.

N. B. Mix your brandy and sugar before you scald your peaches.

N^o. 185.

MORELLA CHERRIES.

GET some of the finest Morella cherries ; cut the stalks and leaves from them about half an inch long and put them in your glass jar ; put ten ounces of powdered sugar to every quart of

brandy ; when the sugar is dissolved pour it over your cherries, cover it close with the leather and bladder, and keep filling it up.

Nº. 186.

MOGUL PLUMBS.

TAKE some preserved Mogul plumbs and drain all the syrup from them, put them into your jar, put five ounces of sugar to every quart of brandy ; when the sugar is melted pour it over your plumbs, and cover it close as before directed..

Nº. 187.

GREEN GAGES.

TAKE some preserved green gages, and use the same method as your last receipt directs.

Nº. 188.

GREEN ORANGE PLUMBS.

TAKE some preserved green orange plums and use the same method as before directed.

Nº. 189.

G R A P E S.

TAKE some preserved grapes, and use the same method as before directed.

Nº. 190.

C H E R R I E S,

THE GERMAN WAY, AS IF DONE IN BRANDY.

TAKE six pounds of the fairest Morella cherries, without blemish, cut the stalks short, three pound of the best sugar and a pint and a half of water,

boil it to a candy, put the cherries into a new barrel, when the sugar is cold, pour it upon the cherries and stop it close, roll the barrel every day till it has done working, but don't stop it too tight at first, or the barrel will burst.

PRESERVED
SWEET MEATS,

WET.

N^o. 191.

GREEN APRICOTS, WET.

TAKE green apricots when they are the size of a small walnut, put them in a bag with a great deal of salt, and shake them in just for the salt to take off the silkiness of the skin; then take them out, put them into a large pan with water, place them over a slow fire just to scald them, and when you find

they grow soft, then have a flat preserving pan with a very thin syrup boiling in it; but before you put them in, drain the apricots well from the water through a sieve; when the syrup boils put them in, but do not put too many in the pan at a time, only let the syrup cover the apricots; but observe you do not crowd them in the pan; boil your syrup about a quarter of an hour, then take them out, put them in a flat earthen pan and cover them with a sheet of paper, that no dust can get in; the next day boil them half an hour, and if you find they look well, drain the syrup from them through a sieve; boil the syrup twenty minutes, then put the apricots in again and just give them two or three boils; then put them in the flat pan and cover them close with paper minding to keep them covered with syrup as it boils; when your syrup is of a fine thickness and

the apricots look well, put them into your pots, and when cold put a little apple jelly over them to cover the tops.

Nº. 192.

APRICOTS RIPE, WET.

FIRST take a large knife, split the apricots in half; and with a small knife peel them fine; have a preserving pan on the fire with water boiling; put some of the apricots in; when you find they grow soft, have two basons of cold water on each hand and put the softest by themselves, as those that are broken will spoil the rest; have a preserving pan on the fire with thin syrup boiling, drain all the water from them, and put the hardest ones in and let them boil ten minutes, then put them in a flat earthen pan, and cover them with paper; then

have another preserving pan on the fire with syrup boiling; put the soft ones in and just give them a boil or two, then put them in the same pan as the others, and cover them; the next day boil the hard ones five minutes, and put them in the same pan again, but drain the syrup from the soft ones; boil it and pour it on them when hot; do the same four or five days successively, and keep them covered with the syrup, then put them in pots, and pour a little apple jelly over the top, and be careful the pots are not in the least damp, for that will make them work and grow sour.

Nº. 193.

PRESERVED PINE APPLE CHIPS, WET.

TAKE the top of the stalk of the pine apple, chip off the ends of the outsides and the bottoms of them; cut

the pine apples in slices about the thickness of the fifth part of an inch; take an earthen deep pan, and one pound of sugar; lay some sugar at the bottom of the pan, then a layer of the pieces of pine, but not over the other; then put another layer of sugar, then another of pine, and so on till your pan is almost full; at the top put a good deal of sugar pretty deep; cover them up with paper and let them stand till you see the sugar is almost melted; let them and the syrup boil half an hour, then put them in the same pan again, the next day give them another boil, and so continue eight days, then drain all the syrup from them entirely; if the syrup is too clodden, just dip the chips in a little water; then wipe them and lay them on your sieve to dry; mind the sieve is quite dry; as you put them into the stove, dust a little very fine

powdered sugar through a cloth bag over them, put them in the stove and let them remain there till you think they will not give or be sticky; then put them in your drawers or box with clean white paper about them.

Nº. 194.

ANGELICA, WET.

CUT the stalks of the angelica about a foot long, put them in a pan of water and boil them till they are quite salt; then string the outsides of them, and put them into a tub of cold water, till they are all done; drain all the water off, lay them in a long earthen pan till it is three parts full, pour some boiling syrup over them and fill the pan with it, always keeping the angelica covered with syrup, and let it stand till next day; there must be a hole in the

side of the pan towards the bottom, that you may always drain the syrup from the angelica without disturbing it; boil the syrup, put it to the angelica for eight or nine days successively, and let it remain in the same pan for use.

Nº. 195.

BARBERRIES IN SPRIGS, WET.

CUT the sides of the barberries open, take the stones out of them, tie six bunches to a piece of wood about an inch long and about the sixth part of an inch wide, wind them on with red thread; put your barberries in bunches on a sieve, and have a preserving pan with sugar, and boil the syrup half an hour; put the barberries in the syrup, boil them and skim them with paper, give six or seven boils, always

get the scum clean off; put them in a flat earthen pan and cover them with paper; those tied on a stick are called bunches, but what you would wish in sprigs must not be tied to a stick, you may put them in pots as other sweet-meats.

Nº. 196.

RASPBERRIES, WHOLE, WET.

TAKE some of the finest raspberries you can get, then with a large pin prick those that are large and dry; just cover the bottom of a sieve with them; put a preserving pan on the fire with syrup in it, boil the syrup ten minutes, then put the raspberries in, let them boil, and skim them as they boil with whited brown paper; ten or twelve boils are sufficient, and observe that the pots are quite dry before you put your

raspberries in, for if they are the least damp it will spoil your fruit; the next day cover them with apple jelly, and let them stand in the pots two days before you tie them up.

Nº. 197.

CURRENTS IN BUNCHES WHOLE,
WET.

TAKE some of the best currants you can get; stone them with a pin and cut them as little as you possibly can; take a small piece of stick, tie about six bunches to this stick with thread, and lay them on a sieve; have your preserving pan on the fire with your syrup in it, boil the syrup about twenty minutes on a brisk fire; put your currants in bunches into the syrup; only cover the bottom of the pan

with them, do not put too many in ; let them have five or six boils, and take the scum off, with paper ; put them in your pots ; when cold put some apple jelly over the top of them.

Nº. 198.

CEDERATIES WHOLE, WET.

GET the cederaties at the Italian warehouse; make a hole through the middle of them at the thick end ; put them in a large preserving pan with water and boil them one hour and a half, then drain all the water from them, set them up end ways to drain the water out of the ends ; boil some syrup in a large preserving pan twenty minutes, then put the cederaties into a large earthen deep pan, pour the syrup over them and let them stand two days before you meddle with them,

then boil them with syrup half an hour; (do not let them be too soft) put them into the pan and cover them with paper; the next day drain the syrup from them, boil and pour it on them again, and repeat it so for ten days, always keeping them covered with syrup; those done in quarters are done the same way only cut long ways before you first boil them; when done put them into your pots, and when cold cover them with apple jelly; take care your pots are dry.

Nº. 199.

CHERRIES SWEET, IN SYRUP.

LET your cherries be the best Kentish you can get, stone them, put them into a tub with boiling hot syrup over them, and cover them till the next

day; then boil and put them in the tub again, the next day boil them softly twenty minutes and put them into the tub again, continue this for eight days; then make a thick syrup for them, put them into it, then into an earthen pan or pot; put some apple jelly over the tops and brandy papers over them; if you want to dry sweet cherries, put them into your preserving pan, warm them and drain them well from the syrup through a sieve; put them into the hot stove and shift the sieve every day till they are dry; then put them into your boxes. Whole cherries are preserved the same way as those, only you leave the stones in and the stalks on them.

N^o. 200.

CHERRIES (NOT SWEET,) WET OR
DRY.

LET your cherries be the best Kentish you can get, and stone them in this manner; cut a quill as if you were going to make a tooth pick, only make the end of it round, take hold of the cherry, thrust the quill down close to the top of the cherry, holding the stalk at the same time that you pull, then the stone will come out without tearing the cherry to pieces, which otherwise it would do; when you have done so to all the cherries, put them into a tub, and put a large quantity of powdered sugar over them, so as to put layers of sugar, and layers of cherries till the tub is full; let them stand

two or three days till you find all the sugar is melted among the juice of the cherries; then let them have one or two boils, pour them into the tub again, and let them stand till the next day; repeat the same four or five days successively; the last time pour what you want to dry on a sieve, and when they are all well drained, have sieves enough to put them on, then put them on the bottom of a sieve only just to cover the bottom, let your stove be very hot; put them in, changing them every day, and turn the cherries, they will dry the better, then paper your box, and put them in; those you would wish wet, put them in pots as before directed.

N^o. 201.

CUCUMBERS OR GIRKINS, WET.

LET your cucumbers be clear, and free from all spots, put them in salt and water, let them stand two or three days, then take them out and drain them well; put them in another pan of water, scald them in a tub, and let them stand all night; then drain the water from them, put them into a pan of water, and to every two quarts of water put half a pint of syrup; put them in, and let them boil over a slow fire five minutes; put them in the tub again, and let them stand till the next day; then boil them again, drain that syrup from them, and have a clean pan with the syrup of a proper thickness; let it

boil, put the cucumbers into it, and let them boil gently for a quarter of an hour; then put them into a flat brown pan, and cover them; let them stand two days, then drain the syrup from them; boil the syrup one minute, and pour it over them, the next day boil them and the syrup together three or four minutes and repeat the same for five days; then put them in the pots or in a cream pan, and cover them up.

N. B. Always observe to let your preserved fruits stand two or three days before you put them up.

N^o. 202.

COMPOTE GOLDEN PIPPINS, WET.

LET your golden pippins be the largest and soundest you can get; pare them very fine and clean, bore a hole through them large enough to put

your little finger through; put some very fine syrup rather thin in a preserving pan, peel some lemons very fine, and put the peel in the syrup, which must be thinner than any thin syrup in the former ingredients; put your apples in and let them simmer over the fire very gently three quarters of an hour; then take them off and when cold they are done, then put them in your confitier for table.

N. B. This is a quick way when you want a compote in a hurry.

N^o. 203.

COMPOTE FRENCH PEARS, WHITE, WET.

LET your pears be large and sound; cut them into quarters long ways; put them in a pan of water over the fire

which must be slow; let them simmer slowly three quarters of an hour; then put some lemon peel in a pan of thin syrup; drain all the water from them; when your syrup boils, put them in and give them five or six boils; then put them in an earthen flat pan, and the next day boil them again, till you think the syrup is got well into them, then keep them in the brown pan for use.

Nº. 204.

COMPOTE FRENCH PEARS, RED, WET.

Let your pears be large and sound; pare and cut them in quarters; prepare them as in the former receipt, only put some cochineal in to colour them, while they are simmering over the fire; put it in by degrees, till you see it becomes a fine red.

N^o. 205.

DAMSONS WHOLE, WET.

GET some of the largest and best damsons, and prick them with a pin at each end, boiling some syrup on a brisk fire in your preserving pan for a quarter of an hour; then put your damsons in, and boil them twenty minutes; put them in an earthen pan, cover them up with paper, and skim them as they boil quite clean; put them into your pan; the next day strain the syrup from them, and let it have a good boil; then put the damsons into the pots, and when cold put some apple jelly over them.

N^o. 206.

GRAPES IN BUNCHES, WET.

STONE your grapes with a large pin, have a large preserving pan with water in it, put half an ounce of salt in with the water when cold, and put a sheet of paper over them in the water; let them simmer over a slow fire about half an hour; let them stand till cold, put them into a brown pan or a little tub with some water till the next day, then draw all the water from them; have some thin syrup boiling on the fire, put the grapes into it, and when they are in, let them boil five minutes; then take them off, put them into an earthen pan, and cover them with paper; the next day drain the syrup from them, and boil the syrup a quarter of an hour; then put the grapes in five

minutes ; repeat the same next day, till the syrup comes to a proper thickness, and the grapes look well, but be careful to have syrup enough to cover them.

N^o. 207.

GOOSEBERRIES IN THE FORM OF
HOPS, WET.

GET the finest green gooseberries you can, cut them into quarters, and take the seeds out of them ; take a needle and white thread, make a knot at the end, take hold of one of the gooseberries that you have cut, and push the needle through the end of the gooseberry that is split, take another and do the same, and make it go part of it into the other gooseberry, and do so till you have got eight on ; then you will find they will be in the form of a green hop ; when you have finished

your hop, fasten the ends of the thread; put them into a pan of water, scald them, and put them into a tub with their own liquor, that you have scalded them in; let them lie in the tub three or four days, till they begin to grow sour and ferment; then put them into some fresh water over the fire till they become hot, but not to boil, observe to put a little sugar into the water, and they will green, drain all that away from the hops and lay the hops regularly in an earthen pan; boil some thin syrup and put over them; give them a boil once a day, till you think they are done, and keep them in an earthen pan, till you want to dry them.

Nº. 208.

GREEN GOOSEBERRIES, WET.

LET your gooseberries be the largest and finest you can get, put them over the fire to scald, but do not let them boil, put them into a tub and let them stand three days; then drain all the liquor from them, put them into another pan with water, and a little syrup with the water; let them be over the fire till they are warm, but not to boil, only just to come green; the next day strain all the liquor from them, put the gooseberries into an earthen pan, and pour some thin syrup over them boiling hot; repeat it once a day for six days; make the syrup come thicker by degrees, and then put them into the pots.

N^o. 209.

LEMONS WHOLE, WET.

GET some large clear lemons that have no spots, carve the outside of them with a knife as you like; scoop a hole at the stalk of them, that you may put your little finger in for the syrup to penetrate inside; have a large preserving pan with water, put the lemons into the water, cover them with paper, and let them boil gently, till you find them grow tender; then have some thin syrup boiling on the fire, drain all the water from the lemons quite dry; put the lemons into a small tub, pour the syrup over them, and cover them with paper; let them stand till the next day, then drain the syrup from the lemons, and boil it a quarter of an hour; then put the lemons into the

tub again, pour the syrup over them, and let them stand till the next day; then boil the lemons and syrup together for twenty minutes; put them into the tub again, keep the lemons covered with syrup, and if you find it shrink, put more syrup to it the next day; repeat the same boiling, and when you find the syrup has penetrated the lemons, and they are clear, take a clean large preserving pan with more syrup, and boil it till it is pretty thick; drain the old syrup from the lemons, put them into the tub, pour the other syrup that is boiling over them, and let them stand three or four days before you look at them, then if you find they have not sucked in the syrup enough, you may drain the syrup from them, and give them another boil for a quarter of an hour; pour it boiling over them, and always keep them in a flat earthen pan.

Nº. 210.

SEVILLE ORANGES, WHOLE, WET.

TAKE some of the largest Seville oranges you can get, and very clear from all spots; carve the outsides of them in flowers or according to your own plan; bore a hole at the stalk end of them, about the size of half your little finger; put them into cold water, for where you have carved them the rind will turn black; let them be in cold water about four or five hours; then put them on the fire in a large copper pan, and boil them slowly about four hours; then take them out of the water and turn them with the end that has the hole undermost upon a sieve, that all the water may drain out of them; let some thin syrup boil a quarter of an hour in another pan,

put the oranges in and boil them ten minutes; then put them in a small tub, pour the syrup over them and cover them with paper; the next day boil the oranges and syrup together a quarter of an hour on a brisk fire; put them into the tub again, and let them stand till next day; then drain the syrup from them and boil it twenty minutes, observing to keep them well covered in the syrup; continually boiling your syrup, and putting it over the oranges for six or eight days till you find they are tender, and have taken the syrup; let them stand five or six days in the syrup, give the syrup five or six boils again, pour it over the oranges into a large flat earthen pan, in which keep them for use.

Nº. 211.

ORANGE PEELS, WET.

GET some of the finest Seville-orange peels clean from spots; put them into a copper pan, if you have a great number to do, and boil them two hours; scrape the inside of them clean, that none of the pith remains; place the peels one in another round a small tub, till the tub is almost full; pour a great deal of syrup over them till they are covered; let them stand two or three days before you touch them; make a hole at the bottom of the tub, drain the syrup from the peels, boil and pour it over them; let them stand for two days, then boil your syrup again, and let them stand for four or five days running; then drain all the syrup from them, and pour it when

boiling on them again; let them remain in the tub till you are going to candy them, then take them out, and wash them when you want them.

N. B. Observe to keep them well covered with the syrup.

Nº. 212.

ORANGE CHIPS, WET.

TAKE some Seville orange peels, cut a bung or piece of cork round, so that it will go into the orange; with a sharp penknife pare them round, which we call turning, and cut your chips about the third part of an inch long; and nearly the same thickness; put them into a pan of water, and boil them gently over the fire one hour and a half; have another pan with syrup boiling, drain all the water from the chips, put them into the syrup and

boil them for a quarter of an hour; then put them into a large earthen pan, or small tub, cover them, and let them stand till next day; then boil them again with the syrup a quarter of an hour; put them into the tub again, repeat this for four or five times, then put them into a large pan, not into pots, cover them well with syrup, and keep them for use.

Nº. 213.

LEMON CHIPS, WET.

TAKE some fine lemon peels, pare off all the rind with a knife, cut it all into pieces, if you can about a quarter of an inch wide; put them into a cabbage net, and into a preserving pan with water; boil them quite tender, then have another pan with syrup

boiling, and when the chips are boiled enough in the water, take them out of the net and put them into the boiling syrup.

N. B. Let them be well drained before you put them into the syrup, and let them boil a quarter of an hour; then put them into a large earthen pan and let them stand till next day; then drain the syrup from them and boil it ten minutes, and pour it over them; cover them till the next day, then boil the chips and syrup together twenty minutes, and put them into the tub again; keep them covered with the syrup, and when you think it is well soaked in them, boil them all together; put them into your tub, cover them well with syrup and keep them in the tub till you want to candy.

N^o. 214.

LEMON PEELS, WET.

TAKE the largest and clearest lemon peels you can get and throw them into a large preserving pan with water; let them boil till you find them quite soft and tender, then take them one at a time out of the water, and with a table spoon take all the pith out of the inside clean from them; throw them into a tub of cold water as you do them; let them stand in the water four or five days, then put your lemon peels one within the other, and place them round a large deep tub; have a large preserving pan of syrup boiling over the fire, pour some of the syrup over them, and cover the tub; let them stand two days and bore a hole at the bottom of the tub to let the syrup out;

boil the syrup three or four minutes, pour it over the peels again and keep them always well covered with syrup: repeat boiling the syrup in this manner for eight or ten days; then keep them in the syrup in the tub till you want to candy them.

N^o. 215.

PEARS, WET

GET some baking pears that are of a very hard nature, put the pears in a large preserving pan with water; let them simmer over the fire till you find them rather soft; take them out of the boiling water with a skimmer, and put them into a basin with cold water; pare them in this manner, first cut off the end of the pear, then hold the stalk

end in your hand, and bring your knife down the skin strait, so as to make the skin come off in five pieces all round the pear; throw them into another bason with cold water; have the preserving pan with syrup in it, let the syrup boil ten minutes; then put the pears in; but first drain the water well from them, let them boil in the syrup again about ten minutes, skim it with paper, boil them in the same manner six days, draining the syrup off the paper every time till the syrup is of a fine thickness; let them remain in this syrup till you want to candy them.

Nº. 216.

GREEN ORANGE PLUMBS, WET.

LET your plumbs be the soundest and best you can get, pick them with

a fork and put them into cold water; have a very thin syrup, so thin as to be hardly sweet; scald them in it and let them have but one gentle boil; put them in an earthen pan, let them stand till the next day; then drain all the syrup from them, boil and pour it over them; repeat the same eight or nine days successively, then let them have a gentle boil and put them in your pots, observe that your pots are not the least damp; put some apple jelly over them when cold; let it be three days before you tie them up, and keep them and all other sweetmeats in a dry place.

Nº. 217.

MOGUL PLUMBS, WET.

TAKE the largest mogul plumbs you can get with clear skins, prick

them with a fork about ten or a dozen times, mostly about the stalk ; throw them into cold water, otherwise they will turn black where you have pricked them, put them over the fire just to scald them, have a pan half full of boiling syrup, drain all the plumbs from the water through a sieve and put them into the syrup, do not put too many in, only just to cover the bottom of the pan; boil the pumbs and the syrup ten minutes, then put them into a flat earthen pan and cover them with paper ; the next day drain the syrup from them through a sieve, let the syrup boil, put the plumbs in it and let them boil together ; put them into the same pan and repeat the same five or six days ; it is best to keep these plumbs in a flat earthen pan, till you want to dry any of them.

N^o. 218.

PINE APPLES, WHOLE, WET,

TAKE the pine apple, chip off all the small pieces of leaves from the bottom of the pine, take the top and stalk, and have a preserving pan on the fire with water, and to every two quarts of water put half a pint of syrup, so as to make it very fine thin syrup, and only just sweet; be sure that it boils before you put the pine in and let it simmer an hour over the fire; the next day let them boil gently another hour, take them off and cover them carefully, the next day let them boil gently about half an hour; put some syrup as thick as you use to other fruits the next day drain this syrup off and

boil it, repeating the same seven or eight days; then put them into an earthen pan, and cover them up very carefully from the dust, and be very careful that your pans are very dry.

Nº. 219.

A SMALL YELLOW PLUMB, WET.

LET your plumbs be clear from spots, run a fork in once at each end and no more, you must not have the plumbs too ripe, put them in water as you prick them; boil a pan of syrup ten minutes; drain all the water from the plumbs and put them in the syrup; boil and skim them, repeat the same four or five days; then put them carefully into pots, mind you do not break them for they are very tender, and take care your pots are very dry; let them

stand two days before you put them by ; cut small picces of writing paper, dip them in brandy and put it over your fruit in every pot, this should be done to all fruits, it must be put close that no air can get in, then another paper over that ; tie them up.

Nº. 220.

STRAWBERRIES, WHOLE, WET.

OBSERVE to get the strawberries for this purpose in very dry weather, viz. that if it has not rained for three or four days, pick the largest and finest you can get ; put some syrup into a preserving pan, boil it over a brisk fire for half an hour and put your strawberries in while it boils, do not put many into the pan, only one straw-

berry deep; let them boil twenty minutes and take off all the scum with paper carefully; if you find they are like to break, take them off immediately and put them into your pots, when cold put apple jelly over, and be very careful that your pots are not the least damp.

N^o. 221.

APRICOT CHIPS, WET.

TAKE the chips that you cut off the apricots, and some powdered sugar; take a brown pan, lay a layer of chips and then a layer of sugar over them, and so on till your pan is full; let them stand till the sugar is all melted, boil them and put them into the pan again; boil them the next day, and so repeat boiling them ten or eleven days suc-

cessively; then have proper syrup and put them in a brown pan till you want to dry them..

N^o: 222.

GREEN GAGES, WET..

LET your green gages be very sound, prick them with a fork six or seven times or more about the stalks; put them into cold water, or else they will turn black; scald them, and have another preserving pan with boiling syrup; drain the water from the gages and put them into a deep earthen pan; place them regularly and pour the boiling syrup over them; let them stand till next day, then drain all the syrup from them; boil it again, and put it over them; repeat so for seven

or eight days, then take another flat earthen pan, drain the syrup from them, place your gages in this pan ; boil some fresh syrup for half an hour and pour it over them, cover them up till you want them; you may put some into pots if you choose.

DRIED FRUITS.

N^o. 223.

DAMSONS, DRIED.

TAKE damsons that you have preserved, drain all the syrup from them, cover the bottoms of the sieves and put them in your stoves which must be hot, change the sieves every day till they are dry, and as you change the sieves turn your damsons, and when they are not sticky nor likely to give, take them out and paper a box and put them in, and lay a paper between every layer of damsons,

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Nº. 224.

MOGUL PLUMBS, DRIED.

TAKE mogul plumbs that you have preserved, drain all the syrup from them, wash them in a basin of water and lay them on a sieve; put them into the stove which must be pretty hot, turn them next day on another sieve, and let them stand in the stove two or three days; then put them in your box papered, and lay a sheet of paper between every layer of plumbs.

Nº. 225.

GREEN ORANGE PLUMBS, DRIED.

TAKE green orange plumbs that you have preserved, drain all the syrup from them, wash them in a basin of

water, put them on sieves and into the stove ; change the sieves and turn them every day on clean sieves ; put them in your box, and use the same care and method as before directed.

Nº. 226.

GREEN GAGES, DRIED.

TAKE preserved green gages, put them over the fire to warm, drain all the syrup from them, put them on the sieves and into the stove; change them every day and turn them, else they will stick; let them be in three days, and then put them in the boxes as before directed.

Nº. 227.

PEARS, CANDIED, OR DRIED.

TAKE the pears out of the syrup, and put them on wires or a large sieve,

drain all the syrup from them, wash them in warm water to get the syrup off them, drain them quite dry; then have a pan of syrup on the fire boiling, and let it boil till it comes to blow, take the pan off the fire, and take a spoon and rub it on the sides of the pan till you see it turn white; then put your pears in, and take them out, put them on a wire, and let them stand till cold, then put them in your box.

Nº. 228.

CHERRIES, SWEET, DRIED.

TAKE your cherries and syrup, warm them over the fire, drain all the syrup from them, put them on the back of the sieves just to cover the bottoms; put them into the stove the next day, change the sieve, put them in the stove

again, and let them stand three or four days in the stove; let them be well dried before you put them in your boxes, for if they are not, they will grow sour and be full of maggots; paper them as before directed.

Nº. 229.

CHERRIES, NOT SWEET, DRIED

TAKE the cherries that you preserved not sweet, warm them, put them on your sieves and let the juice run from them; then while hot put them on the sieves, change them every day and let them be in the stove four or five days, afterwards move them about in the sieves till they are thoroughly dry, then paper your boxes as before directed.

Nº. 230.

APRICOT CHIPS, DRIED.

TAKE your apricot chips, put them over the fire to be warm and drain all the syrup from them; then make the chips the size you please, put them on the sieve as you make them, dust some sugar over them through a bag, and put them in the stove; let them be there two days, changing the sieves once or they will stick; when dry, paper and put them into your boxes.

Nº. 231.

ORANGE OR LEMON CHIPS, CANDIED
OR DRIED..

TAKE your preserved orange or lemon chips, wash them from the syrup with warm water, and the syrup.

you drain from them boil till it comes to blow; put the chips in and rub the sugar at the sides with the spoon all round till you see the syrup all candy; then take the chips out with two forks, and put them on a wire for the sugar to drain off; let them stand till cold, and then put them in your boxes as before.

Nº. 232.

ANGELICA KNOTS, DRIED.

TAKE stalks of preserved angelica, take them out of your pan, wash all the syrup from them with warm water, cut them into slips about a quarter of an inch long, and the length of the angelica when first preserved; double them into whatever form you like, and if

you can, tie them in the form of a true lover's knot; put them on sieves and into the stove, let them stand till they are quite dry and ready to be candied.

N^o. 233.

BARBERRIES, IN BUNCHES, DRIED.

TAKE some preserved Barberry bunches, put them over the fire to warm, then on a sieve, let all the syrup drain well from them, then have your sieves ready and put them on; dust some powdered sugar over them through a bag; put them in the stove and let them remain there till they are quite dry, changing your sieves and turning the bunches; they must stand in the

stove four days; paper your box, and put them in as before directed.

N. B. The above method does for currants.

N^o. 234.

LEMON PEELS, CANDIED OR DRIED.

TAKE some preserved lemon peels, wash them in warm water and put them on a sieve to drain; boil some syrup on the fire till it comes to blow, and put your peels in; as soon as they are covered with sugar take them out again, put them on wires for all the sugar to drop through; let them stand till cold and put them in your boxes.

N. B. Do orange-peel in the same manner.

N^o. 235.

CUCUMBERS, DRIED.

TAKE some preserved cucumbers, wash all the syrup from them, put

them on your sieves to drain, then into your stove to dry, one day is enough for them to dry; afterwards put them in your boxes as before directed.

Nº. 236.

GREEN APRICOTS, DRIED.

TAKE some preserved green apricots, wash them in a little warm water, put them on your sieves into a hot stove, changing your sieves every day; let them remain two or three days in the stove until they are well dried, then put them into your boxes prepared, and cover them as before directed.

Nº. 237.

APRICOTS FULL GROWN, DRIED.

TAKE your apricots full grown that you have preserved whole, or those in

halves ; wash them in warm water, put them on sieves regularly, not to let them touch one another ; put them into a hot stove for two or three days, changing the sieves every day ; when dry put them into your boxes.

Nº. 238.

GRAPES IN BUNCHES, DRIED.

TAKE some preserved grapes, wash them with warm water, put them on your sieves, and into a hot stove, keep turning of them every day, changing your sieves; when well dried put them into your boxes.

Nº. 239.

PINE APPLE CHIPS, DRIED.

TAKE your slices of pine apples that you have in syrup, and wash them

in warm water, then put them on your sieves in such a manner that they do not touch each other, then take some fine powdered sugar, put it into a fine linen bag and just shake it over them ; keep turning them every day for three or four days in a hot stove ; when dry put them into your papered box with writing paper between every layer.

Nº. 240.

CEDERATIES, WHOLE, OR IN QUARTERS, DRIED.

TAKE your preserved cederaties either whole or in quarters, wash them in a little warm water; boil some syrup in another pan till it comes to blow ; take a large spoon and rub it well to the sides of the pan till it comes white;

dip your cederaties in, take them out and put them on your wires over another pan; let them drain well, then put them into a hot stove on the wires for one day, till the candy dries all round them; when well dried put them into your boxes as before directed.

N^o. 241.

PASTE KNOTS, RED OR WHITE.

PARE some large apples, and cut them into a preserving pan, with just water enough to come up to the top of the apples; let them boil till they come to marmalade, then pass it through a sieve into a flat brown pan; take some cochineal and mix it with the apples to make them a fine colour; have another preserving pan with as much syrup

in it as you have got apples, and boil the syrup until it comes to blow; take the syrup off the fire and mix the apples with it in the pan; have sheets or plates made of pewter, about a foot and a half long, and about ten inches wide, with edges turned about the eighth part of an inch, to prevent the paste from falling or running off; cover your plates with your paste and put it into your stove, which must be hot; let them remain till next day, then take another pewter sheet and with a knife cut the paste round the edges and across the plates in scores about a quarter of an inch wide; then pull it off, and if it comes off easy it is dried enough; when you have got it off in long strings, try to make them into knots according to your fancy; put them on the other plate, then into the stove, and let them

stand in the stove two days; then take them out; when they are cold put them into papered boxes, and let them remain there till you want to candy them.

LIQUEURES.

N°. 242.

PERFETTO AMORE.

FOR four bottles of brandy, peel six large and fresh lemons, the peels are to be very thin; cut in small bits, and put in the brandy with a little salt, half a handful of currants, five coriander seeds, five cloves, and a little cinnamon. The whole to be infused together for twelve hours, from which draw off only two bottles of spirit; then

take two pounds of sugar, boiled and clarified, in two bottles of water with three eggs, this is a red liquor; take a little roche alum, which you must mix in a little boiling water, and a little cream of tartar; mix them in a small mortar; then throw it in the liquor; but first you are to strain it; then mix them altogether, and filter it through blotting paper.

Nº. 243.

P E R S I C O.

FOR four bottles of brandy, take four handfuls of bitter almonds of the best quality, and very fresh, they are to be cut in small bits with a little salt, two cloves, and a little cinnamon; put all in the brandy, and infuse them for

twenty hours; take two bottles of spirit; two pounds of sugar, with two bottles of water, without clarifying it, as this liquor will clarify itself.

N^o. 244.

A N N I S E E D.

FOR four bottles of brandy, take half a pound of anniseeds, and a quarter of a pound of fennel, three cloves to be cut in small bits, with a little salt; put all in the brandy; it is to be infused twelve hours before you distil it; two pounds of sugar must be clarified, with two bottles and a half of water, with the white of two or three eggs well beat together.

N°. 245.

CORNELLA OR CINNAMON.

FOR four bottles of brandy, take four ounces of cinnamon of the best quality, thirty cloves, thirteen coriander seeds, a little salt, mixed together in brandy, let it infuse for eighteen hours; take from the still as much as you can; two pounds of sugar clarified in two bottles and a half of water, with two or three whites of eggs well beat together, mixed with the spirit, and filtered through blotting paper; after you have mixed the spirit, take care to cork your bottles well.

Nº. 246.

C O F F E E.

FOR four bottles of brandy, take one pound of coffee in powder, the best Turkey; a little salt, two cloves, a little cinnamon; then mix altogether for twelve hours before you distil it; two pounds of sugar, two bottles and half a pint of water clarified with whites of eggs, filtered through the paper.

Nº. 247.

C H O C O E A T E.

FOR four bottles of brandy, take one pound of the best chocolate, cut in small bits, a little salt, two cloves, and a little cinnamon; infuse all in the brandy; two pounds of sugar clarified

in two bottles and half a pint of water, with whites of eggs, and filter it through the paper.

N. B. Be particular not to take more than two bottles from every four, except from the cinnamon, from which you are to take as much as you can get.

N°. 248.

U S Q U E B A U G H.

TAKE three gallons of strong rectified spirits, half a gallon of rich sweet English wine, four pounds of the best jar raisins, stoned ; six nutmegs, two ounces of mace, four ounces of cinnamon, one ounce of cloves, one ounce of coriander seed, and one ounce of ginger ; steep the whole for a fortnight in the spirits, then put the raisins and

half a pound of stick liquorice in a gallon of soft water, and let it boil till it is reduced to half a gallon, then strain it through a sieve, and dissolve eighteen pounds of loaf sugar in a mortar, with half a pint of spirits of wine, an ounce of oil of cloves, mix it with the sugar till the oil disappears, and it is fit to barrel. To make it a fine yellow, use a little saffron steeped in water and put it to the liquor : fine it with alum water.

N^o. 249.

RASPBERRY VINEGAR.

TAKE six pounds of raspberries gathered in dry weather, six pounds of pounded sugar, put them in an earthen pan, lay a layer of raspberries and a layer of sugar; let them stand for three

days, and stir them once a day with a wooden spoon, then take three pints of Burgundy vinegar, put it to them, stir them well together, put them in a clean preserving pan, over a charcoal fire, make them boiling hot, then run them through a jelly bag, put the syrup in a clean earthen pot, then put a large kettle of water on the fire, put the pot with the syrup in the boiling water, and let it boil for two hours, if not sweet enough sweeten it to your palate with fine loaf sugar, let it stand till cold, and put it into dry pint bottles.

CHEESE.

N^o. 250.

DAMSON CHEESE.

PICK the damsons free from stalks, leaves, &c. put them into a jar, and tie white paper over them, bake them in a slow oven till quite soft, rub them through a cullender while hot, put the pulp and juice which has passed through the cullender into a stewpan with fine powdered sugar to your taste, boil it over a moderate fire till it is as stiff as you can possibly stir it, which will take three hours; keep stirring it to prevent.

it burning to the pan, and a few minutes before you take it off the fire put the kernels of the damsons into the pan, and mix with it, put it into cups or moulds, let it stand a day, and cut some pieces of writing paper the size of the tops of the cups or moulds, dip them in brandy and put close over them; put them in a dry place and they will keep for several years.

N. B. You may make plumb or bullace cheese the same way; it is necessary to take the skins off the kernels before you put them into the pan.

Nº. 251.

APPLE CHEESE.

PARE and quarter your apples and take out the cores, put them into a deep

pot or jar, and put the paring and cores at the top, let them bake in a moderate oven till quite soft, take off the parings, cores, and bits of apple which are at the top, if they are dry or hard; then put your apples into a stew-pan, with fine powdered sugar to your taste, and boil them four hours till it is quite stiff, put it in moulds or cups, and lay paper over it moistened with brandy, set it in a dry place and in three weeks it will cut quite smooth.

N. B. You may add a little of the rind of a lemon grated, or a few drops of essence of lemon before you put it into the moulds, also a few blanched almonds cut into small pieces and mixed with it.

Nº. 252.

CHERRY CHEESE.

STONE Kentish cherries, crack as many of the stones as you choose, blanch the kernels in boiling water, and mix them with the fruit; to every twelve pounds of fruit add three pounds of Lisbon; boil it to a thick jam, and when the fruit no longer cleaves to the pan, it is done enough.

PUDDINGS, &c.

Nº. 253.

LEMON PUDDING.

PUT half a pound of fresh butter, and half a pound of lump sugar into a saucepan, and keep it stirring over the fire till it boils, put it into an earthen pot and grate the rind of a large lemon into it, and let it stand till it is cold, beat eight eggs and squeeze the juice of the lemon on them, mix the sugar and butter with them, put them in a dish with a good puff paste at the bottom, put bits of candied lemon

peel in the dish upon the paste. To be baked in the usual manner.

N^o. 254.

CARROT PUDDING.

WASH and scrape your carrots, and boil them till quite soft, in a good quantity of water, take off the outsides and grate a quarter of a pound of the middle part of the carrots, add to it a quarter of a pound of clarified butter, four eggs well beat, and sugar and brandy to your taste, bake it in a dish with a puff paste at the bottom, add candied orange or lemon peel.

N^o. 255.

RICE CHEESE PUDDING.

STEEP a quarter of a pound of ground rice in milk over the fire till

it is quite soft; put it into an earthen pot and add a quarter of a pound of butter, keep stirring it till the butter is melted, cover it close and let it stand till the next day, then add a quarter of a pound of currants washed and dried thoroughly, three eggs well beat, two table spoonfuls of ratafia, or brandy, and sugar and nutmeg to your taste, bake it in your patty pans with puff paste at the bottom.

N. B. Be careful not to have more milk than the rice requires, if it is too thin the currants will sink to the bottom.

HOME MADE WINES.

Nº. 256.

E L D E R W I N E.

GATHER the elder berries when full ripe, pick them and put them into your copper, to every gallon of berries add a gallon of water, let them boil till the berries are quite soft, then strain it and press the berries till they are quite dry, put it into the copper again, and to each gallon of liquor put four pounds of moist sugar, let it boil an hour, take the scum off as it rises, put

it into a tub, when it is almost cold, toast a bit of bread and spread it on both sides with yeast, and put it into the liquor, let it stand two nights, and put it into a cask the proper size; take one ounce of cloves and two ounces of ginger, bruise them but do not break them small, put them into a muslin bag, and let the bag hang by a string from the bung hole, so as to be just covered by the wires, put the bung in so as to admit air, till it has done hissing, then stop it close and let it stand twelve months in the cork, and if the sweet-ness is not sufficiently gone off, let it stand longer. The above quantity of spice is sufficient for ten gallons of wine.

N. B. When it is quite cold, and has done working, add a gallon of brandy, and stir it well.

Nº. 257.

COWSLIP WINE.

TO one gallon of water put four pounds of loaf sugar, boil and scum it as long as any scum rises; to each gallon of water put the rind of a lemon or orange, and boil with the sugar and water three gallons of the flowers of cowslips, let them boil three minutes, then put it into a tub, and when almost cold, toast a bit of bread and spread it with very thick yeast, put it in the liquor, and let it stand two nights, when you put it into the cask, add all the juice of the orange or lemon which you pared, and if you make ten gallons of wine you must put two quarts of brandy, and so on in proportion for any quantity you wish to make.

Nº. 258.

ORANGE WINE.

TO thirty quarts of water, add forty pounds of lump sugar, and the whites of six eggs, beat them to a froth and mix it with the water while it is cold. Boil it half an hour and take off the scum as it rises. Have ready ten quarts of the juice of Seville oranges, and put half the rinds into a tub, and pour the liquor boiling hot upon them, let it stand till quite cold, and add the juice and a quart of brandy, put it in the cask and stop it close, and let it stand six months, and if it is too sweet let it stand longer. If you wish to have it very rich you may add what quantity you please of citron syrup; wine made by this receipt is very rich without the syrup.

Nº. 259.

RAISIN WINE.

To one gallon of water put six pounds of sun raisins, let it stand in a tub twelve days, stir it frequently, press the raisins as dry as possible, and put the liquor into a cask the proper size, if you have ten gallons put a quart of brandy in it. If you wish to make it very rich you may put seven pounds of raisins to the gallon and dissolve five pounds of sugar candy in the liquor before you put it into the barrel; when made thus it requires to stand longer, and is equal to any foreign wine.

Nº. 260.

GINGER WINE.

TO five gallons of water, put seven pounds of powder sugar, boil it a

quarter of an hour, take the scum off as it rises, put the liquor into a tub, and when cold add six pounds of sun raisins, have ready five ounces of ginger boiled in two quarts of water, till it is reduced to one quart, and the peels of two large lemons boiled with it, when it is cold put it to the liquor with two ounces of isinglass, toast a bit of bread and spread it thick with good yeast, and put it in, let it stand in the tub one night, take out the bread and put it into the cask with a pint of brandy, stop it close and let it stand six weeks, and it will be fit to bottle.

N^o. 261.

LEMON WINE.

PARE four dozen of lemons, put the peels into one gallon of brandy,

and let them stand fourteen days, make the juice of the lemons into a syrup, with two pounds of lump sugar, when the peels are ready boil ten gallons of water with forty pounds of good lump sugar, for half an hour, put it into a tub, and when cold add the brandy, peel and syrup, and put it into the cask, stop it close and let it stand six months.

N. B. Beat the whites of six eggs to a froth, and mix with the water while it is cold.

N^o. 262.

CURRENT WINE.

TO three quarts of water add two quarts of currant juice, and four pounds of good powder sugar, let it stand two or three days, before you put it into

the cask; and if you make ten gallons add three quarts of brandy and one gallon of raspberry juice mixed with four pounds of sugar, put the bung in, but do not stop it close till it has done hissing, which perhaps will not cease in less than a fortnight, then stop it close, and let it stand twelve months if you make a large quantity.

N.B. As currant wine is seldom two years alike, on account of the different seasons for ripening the currants, it will be proper to try the wine in four or five months after it is made, as the sweetness goes off much sooner some years than others, but it will generally require to stand twelve months or more. If it is made with loaf sugar, it is fit to drain off much sooner; but the wine is not so strong as that made of powder sugar; the raspberry juice and

brandy should not be mixed with the wine, till it is put into the cask.

Nº. 263.

M E A D.

TO one gallon of water, put five pounds of honey, when the water is hot put the honey into it, and let it boil one hour and a half; as soon as the scum begins to rise take it off and continue scumming it as long as any scum arises, then put two ounces of hops to every ten gallons of liquor, and two ounces of coriander seed, each served up in a separate bag, add the rind of three or four lemons and oranges if you like it. When it is cool put it into the cask with a bottle of brandy, and stop it up quite close.

M

Mead made of this strength will generally require to stand six or nine months in the barrel, if you wish to have the sweetness quite gone off it must stand longer.

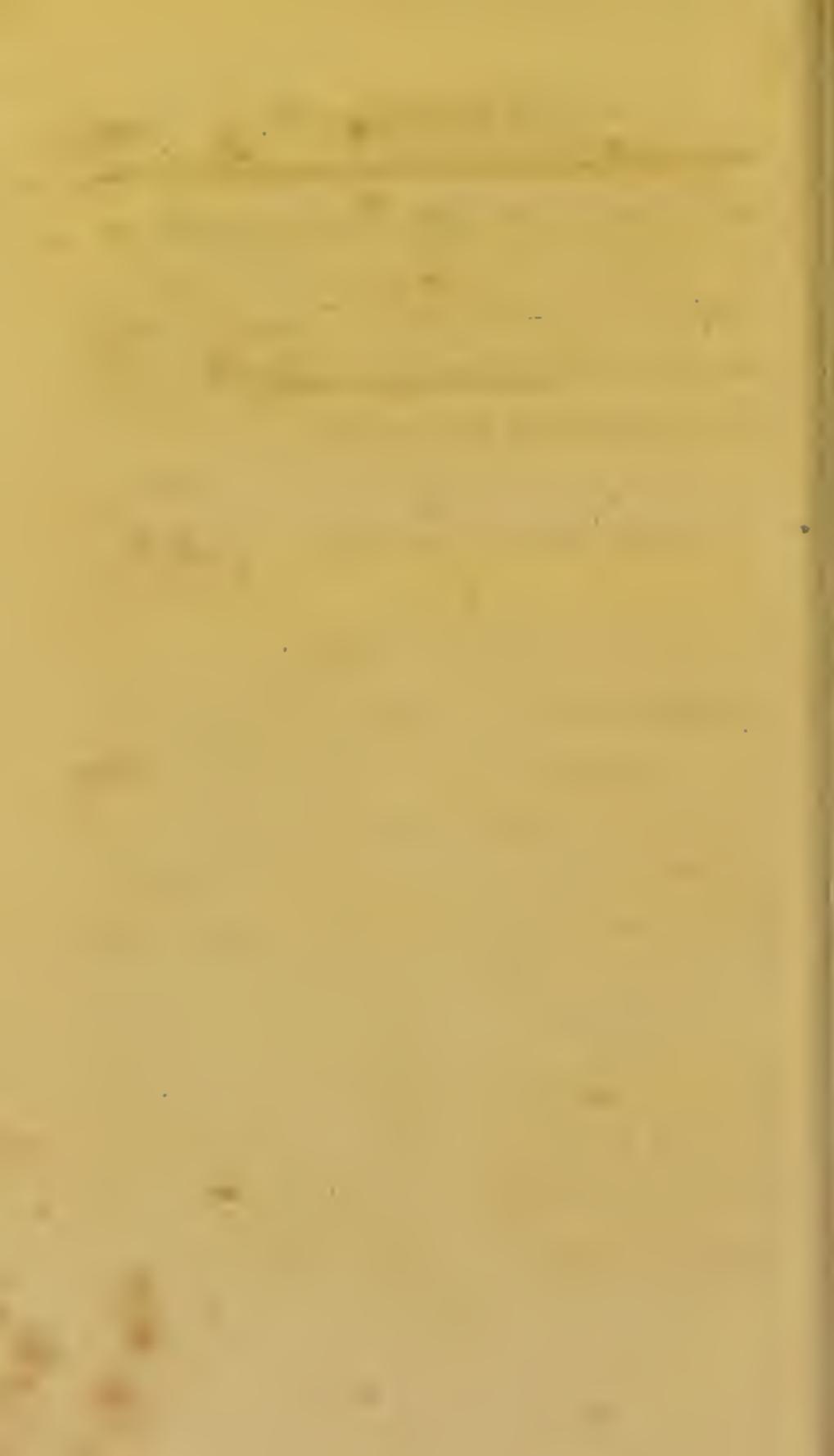
N^o. 264.

MILK PUNCH.

TAKE two gallons and a half of French brandy, and infuse in it for one night the outer rind of fifteen lemons, and as many oranges pared very thin, add to it the juice of the beforementioned quantity of fruit, and fifteen quarts of cold water that has been boiled, seven pounds and a half of fine loaf sugar, and half a pint of milk, let them be well mixed, and stand till cold, then add a bottle of Jamaica rum, put it into a cask the proper size

and stop it up close for a month or six weeks.

N. B. Take out the lemon and orange peel before you add the juice of the fruit and the water.



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